



FERRARI-CARANO
Vineyards and Winery

Happy
2024 | Holidays

FERRARI-CARANO

Dominique
CHARDONNAY
RUSSIAN RIVER VALLEY
SONOMA COUNTY

DEAR FRIENDS,

As the crisp winter air settles in, we find ourselves filled with gratitude and excitement – another successful harvest has come to a close, and we can't wait to share the fruits of our labor with you.

The holiday season is a time for family, friends, and festivity. In Italy, the holidays are synonymous with rich food, fine wine, and joyous celebrations. We invite you to embrace these traditions and elevate your holiday gatherings with our Cal-Ital wines from right here in Sonoma County, including the wines in your shipment this month that were selected with your holiday gatherings and celebrations in mind. Our Circle of Friends white wines club members receive our newly released **2023 Viognier** from Sonoma County and our **2021 Dominique Chardonnay** from Russian River Valley. Circle of Friends red wine members receive our **2022 Middleridge Ranch Pinot Noir** from Anderson Valley and our **2022 Reserve Cabernet Sauvignon** from Alexander Valley. Circle of Friends white/red wines members receive some of each of the above.

Whether you are hosting a cozy dinner party or attending a festive affair this holiday season, our wines are the perfect pairing for any occasion. Imagine sipping a glass of our crisp Viognier while sharing favorite holiday stories with loved ones or enjoying a glass of our lush Cabernet Sauvignon alongside a hearty Italian meal, like [short ribs](#) and polenta (see recipe included).

And what better way to escape the winter chill than with a visit to Ferrari-Carano Winery? Wine country during the winter is magical, with vineyards offering a serene escape where you can immerse yourself in the beauty of the season. Read more about our wine [tasting experiences](#) below and book your visit today!

Stay tuned for more exciting news, including special holiday offers, exclusive wine releases, and upcoming events in 2025.

Buon Natale and Felice Anno Nuovo!

Your friends at Ferrari-Carano

PS: Use our online member portal to customize your shipment, or contact us with any questions, wineclub@ferrari-carano.com, (707) 433-6700.

THE WINES



2023 VIOGNIER. SONOMA COUNTY

COMPOSITION

98% Viognier, 2% Muscat Canelli

COOPERAGE

3 months in neutral French oak (40%) and stainless steel tank (60%)

AROMAS & FLAVORS

This wine opens with enticing aromas of peach, papaya, honeysuckle, rose water, and marshmallow. On the palate, flavors of mango, dried apricot, lemon meringue, and honey are lifted by beautiful, bright acidity through the finish.

FOOD PAIRINGS

Our Viognier pairs well with spicy cuisines such as Thai or Vietnamese. This wine is also delicious with sushi, sashimi and French cheeses.



2021 DOMINIQUE CHARDONNAY. RUSSIAN RIVER VALLEY

COMPOSITION

100% Chardonnay

COOPERAGE

15 months in French oak, 25% new

AROMAS & FLAVORS

Dominique is delicious with full, silky aromas of buttercream, toasted almond, toffee, fig, and baked apple that give way to flavors of butter pecan, Bartlett pear, toasted marshmallow, and brown sugar. Bright acidity complements the layers of intense aromas and flavors, while a toasty finish further characterizes this beautiful wine.

FOOD PAIRINGS

Dominique is a full-bodied Chardonnay that pairs well with pasta dishes made with cream, butter or cheese. Try Dominique with shrimp, scallops, lobster and other rich seafood, or plank-grilled salmon. This wine is delicious with poultry, like turkey and gravy, or risotto, nuts and nutty cheeses that are not too pungent.



2022 MIDDLE RIDGE RANCH PINOT NOIR. ANDERSON VALLEY

COMPOSITION

100% Pinot Noir

COOPERAGE

10 months in French oak, 27% new

AROMAS & FLAVORS

This wine is a beautiful representation of Anderson Valley Pinot Noir. Aromas of toasty graham cracker, white pepper, hibiscus, and strawberry awaken the senses. The palate is smooth with allspice upfront, followed by flavors of pomegranate, and a lifting acidity lingering on the finish.

FOOD PAIRINGS

Middleridge Ranch Pinot Noir is a seductive, aromatic wine that pairs well with salmon, fowl and meat entrees such as beef bourguignon or rack of lamb.



2022 RESERVE CABERNET SAUVIGNON. ALEXANDER VALLEY

COMPOSITION

100% Cabernet Sauvignon

COOPERAGE

19 months in French oak, 54% new

AROMAS & FLAVORS

This wine opens with cassis, cedar, cocoa, cola, and cardamom spice on the nose. The palate is beautifully structured with plush, integrated tannins adding elegance and depth to the layers of leather, plum jam, and mocha flavors.

FOOD PAIRINGS

Our Reserve Cabernet Sauvignon pairs well with roasted, broiled or barbecued game and red meats such as lamb and beef, as well as pork and veal. Medium and strong-flavored cheeses, such as blue cheese or sharp cheddar, also pair nicely with this wine.

Holiday Gifting



Wow your 'Nice List' with the gift of incredible wines from our portfolio. We have curated duos and trios from our diverse collection to please every palate, from dessert wines to bubbles and inspired Cabernet Sauvignon (and, dare we say it, everything in between). Whether you're shopping for your fondest friends or most valued colleagues and clients, your holiday wine needs are wrapped up when you peruse our catalog.

[VIEW ENTIRE CATALOG HERE](#) 



PASTA QUEEN - ITALIAN INSPIRATIONS \$100

To visit Ferrari-Carano Vineyards & Winery is to step into Tuscany—right in the middle of Sonoma County. We couldn't ask for a better partner than The Pasta Queen herself, iconic Italian chef Nadia Caterina Munno. Celebrate a traditional Italian Feast of the Seven Fishes this holiday season with her recipe for Cream of Shrimp & Lemon Pasta, paired with our Italian-style Pinot Grigio.

INCLUDES: Ferrari-Carano 2023 Pinot Grigio (750mL) and Ferrari-Carano Sangiovese (750mL)

[ORDER HERE](#) 



SWEET TREATS \$100

Dessert sweetens any holiday occasion, whether you're passing around a platter of festive cookies or needing a sweet treat after any one of our special Holiday Recipes. Each of these wines is delightful to sip as an aperitif or, and if you find yourself behind the bar, try shaking things up with our elegant cocktails.

INCLUDES: Ferrari-Carano 2018 Eldorado Gold (375mL), 2020 Sebastiani Moscato (750mL), Ferrari-Carano 2018 Eldorado Noir (375mL)

[ORDER HERE](#) 



AT THE ESTATE WINERY

WITH WINEMAKER NATALIE WEST

As we head into the winter months, our team is hard at work in both the cellar and the vineyard. In the cellar, we're busy blending our Sauvignon Blanc lots to create our Fumé Blanc, a process that involves careful tasting and grading, while in the vineyard we are preparing for pruning, a crucial task that sets the stage for the next vintage. We're also taking this time to reflect on the past harvest, identifying areas for improvement in both the cellar and the lab.

The 2024 harvest was characterized by a warm, even growing season that started early with budbreak in March. We began harvesting on August 14th with our Russian River Pinot Grigio, and the harvest progressed rapidly, concluding in just six weeks. Despite the accelerated pace, we were able to pick all the fruit at its optimal ripeness, avoiding the late-season heatwave. The resulting wines are exceptional, showcasing ripe fruit aromas, bright acidity, and a full-bodied palate.

The 2023 Viognier is sourced from two exceptional hillside vineyards: RockRise Ranch in Alexander Valley and Chalk Hill Estate in the Chalk Hill AVA. These vineyards benefit from afternoon sun exposure and well-draining soils, resulting in Viognier grapes with softened skins and minimal phenolics. The vibrant, ripe fruit of the Viognier complements a variety of appetizers, from aged to blue cheese. I love it with Turkey Curry, where the rich spices enhance the wine's aromatic profile.

The 2021 Dominique Chardonnay hails from the cool climate Russian River Valley, where fog and river influence create ideal conditions for producing delicate, food-friendly Chardonnay. The Dominique Chardonnay is an ideal choice for a first-course wine with any holiday meal.

Cheers to the holiday season!

AT THE MOUNTAIN WINERY

WITH WINEMAKER REBECCA DEIKE

As we welcome the holidays, we are busy in the cellar pressing and barreling down our new red wines. The 2023 wines continue to age gracefully in our cave, and our lab team is diligently monitoring the progress of malolactic fermentation. Meanwhile, our vineyards are preparing for winter dormancy, and we're eagerly anticipating the upcoming pruning season. It's an exciting time to taste through the promising 2024 reds and determine their future.

Our 2024 harvest was a whirlwind, beginning with Zinfandel on September 9th and concluding on October 19th due to an intense heatwave. Despite the challenges, the resulting wines are exceptional, showcasing richness, complexity, and delicious fruit flavors.

To complement your holiday celebrations, we recommend pairing our 2022 Middleridge Ranch Pinot Noir with Beef Bourguignon or a Beet Salad with Goat Cheese and Pistachios. For a more indulgent pairing, consider Seared Duck Breast with Fig Sauce. Our 2022 Reserve Cabernet Sauvignon pairs beautifully with Beef Brisket, Short Ribs, or a Red Wine and Caramelized Onion Risotto, offering a bold and complex flavor profile.

Both the Pinot Noir and Cabernet Sauvignon in this shipment hail from high-elevation vineyards, where the unique terroir and climate conditions contribute to their exceptional quality. The vines' deep roots, ample sunlight, and cool nights result in smaller, more concentrated berries with intense flavors and robust tannins.

Happy Holidays!





THE PASTA QUEEN ON PRIME VIDEO + NEW COOK- BOOK

Congratulations to our friend [@the_pastaqueen](#) on her new show streaming on [@primevideo](#), *The Pasta Queen*! An Amazon original, *The Pasta Queen* features NY Times bestselling author Nadia Caterina Munno, a descendant of an Italian pasta dynasty, who has racked up millions of followers on social. Follow along as Nadia explores four regions of Italy highlighting their cuisine and ingredients. Back in her kitchen Nadia gives step-by-step instructions on how to make Italian dishes, like a real Italian, that are just gorgeous... be sure to tune in today!

And don't forget to grab a copy of Nadia's new cookbook, *The Pasta Queen: The Art of Italian Cooking* for seasonal dishes and pastas, aperitivo to awaken your appetite, desserts to end meals on a sweet note, and all courses in between.

Follow along on our Instagram, [@ferraricarano](#) and [@the_pastaqueen](#) for delicious how-to Italian recipe pairings featuring FC infused with a bit of fun and wit, and be sure to visit our website for more "just gorgeous" recipes and content!

“Just
Gorgeous!”

RED PESTO PASTA WITH OLIVES & MOZZARELLA

BY THE PASTA QUEEN, NADIA CATERINA MUNNO



SERVES 4-6

INGREDIENTS

- 1 pound dried pasta, *of choice*
- 1 (8 ounce) jar oil-packed sun-dried tomatoes, *drained*
- 1 tablespoon capers (*rinsed and soaked if salt-packed, drained if in brine*)
- 30 grams/1 ounce blanched almonds (about ¼ cup)
- 1 garlic clove, *peeled but whole*
- 40 grams/1 ½ ounces Pecorino Romano cheese, *cut into small chunks*
- ¼ cup extra-virgin olive oil, *plus more as needed*
- 1 (8 ounce) ball fresh mozzarella, *torn by hand*
- ¼ cup pitted olives, *for garnish*
- Fresh basil leaves, *for garnish*

DIRECTIONS

1. Bring a large pot of water to a rolling boil over high heat. Season with salt until the water tastes like a seasoned soup. Drop in the pasta and cook until al dente.
2. Meanwhile, in a blender or food processor, combine the sun-dried tomatoes, capers, almonds, garlic, Pecorino Romano and olive oil. Blend until the pesto reaches the consistency you desire, I prefer a smooth texture.
3. Scrape the prepared pesto into a large serving bowl. Add a splash of the pasta water (about ¼ cup) and stir to combine. Add the al dente pasta, tossing with the passion of an Italian until the pasta is coated generously with pesto, adding more tears of the pasta gods (pasta water) as needed to combine.
4. Tear the fresh mozzarella on top of the pasta, then top with olives and fresh basil.
5. Pour yourself a glass of Ferrari-Carano Viognier and enjoy!



INGREDIENTS

- 6 10-14oz beef short ribs
- 1½ tsp salt and pepper per rib
- 2 tbsp olive oil
- 3 garlic cloves, *crushed*
- 1 large onion, *chopped*
- 2 celery stalks, *chopped*
- 2 carrots, *chopped*
- 2 tbsp tomato paste
- 2 cups Ferrari-Carano Reserve Cabernet Sauvignon
- 2 cups preferred stock (*Beef recommended*)
- 2 sprigs thyme
- 2 parsley
- 2 bay leaves

CABERNET BRAISED SHORT RIBS

DIRECTIONS

1. Preheat oven to 325°F.
2. Season beef on all sides with salt and pepper.
3. Heat oil in a large oven-proof pot over high heat. Add the ribs and brown aggressively all over (5 - 7 min in total) then remove.
4. Turn heat down to medium. Add onion and garlic into the same pot and cook for 2 minutes.
5. Add carrot and celery, cook for 5 minutes until carrot is softened and sweet.
6. Add tomato paste and cook for 1 minute.
7. Add wine, broth, thyme, parsley, and bay leaves. Stir until tomato paste is dissolved.
8. Return beef into liquid, arranging them so they are submerged.
9. Cover with lid and transfer to oven for 3 hours, or until the meat is tender enough to be pried apart with forks easily.
10. Remove beef carefully, keeping the meat on the bone. Cover to keep warm.
11. Strain all liquid in the pot, pressing juices out of the onion, carrot, etc. (this step is optional - skip if you don't mind chunky sauce). Return sauce into pot, bring to simmer and stir. Adjust as necessary, simmer to reduce/thicken, add water to thin, season with salt and pepper if needed.
12. Place beef on serving plate, spoon over sauce. Salutè!



Holiday at the Estates

SATURDAY, DECEMBER 7 & SUNDAY, DECEMBER 8, 2024

10:30 AM - 4:00 PM

Celebrate the season with us at with our special Holiday at the Estates tasting experience. During this hour-long experience you'll enjoy the festively decorated estate, holiday entertainment, holiday-inspired culinary delights with our acclaimed Ferrari-Carano wines, and special discounts on wine and merchandise, just in time for your holiday shopping.

Click here for more information. [🔗](#)

EXPERIENCES AT FERRARI-CARANO

VISIT US AND ENJOY ONE OF OUR SPECIAL GUEST EXPERIENCES CURATED ESPECIALLY WITH YOU IN MIND.

WINE & BRUNCH

\$95 per person, \$76 wine club. Reservations required.

Includes flight of wines, choice of one entrée & a sweet finish. .

Gratuity not included. [BOOK HERE](#) 

Sit outside on the Sycamore Grove (inside during inclement weather) while you enjoy a flight of our reserve wines with a seasonal, Italian-inspired menu featuring dishes prepared with ingredients from our very own estate gardens.

Pro-tip: Be sure to book your table in advance! This one-of-a-kind experience almost always sells out. Available **Saturdays and Sundays, 10:15 a.m. to 1:15 p.m.**



MOLTO BENE WINE & FOOD PAIRING


\$90 PER PERSON, \$72 WINE CLUB. [BOOK HERE](#) 

Thursday through Saturday. We are able to accommodate parties up to 4 guests.

Featuring dishes inspired and created by Celebrity Chef Nadia Caterina Munno, aka The Pasta Queen. Join us in the underground cellar Enoteca for our Molto Bene Wine & Food Pairing, and enjoy Ferrari-Carano wines the way they were meant to be sipped – with food. The Molto Bene Wine & Food Pairing is a delightfully satisfying 3-course food and wine pairing experience that includes a welcome aperitivo and is prepared especially for you by our talented estate chefs. The elegant, seasonal bites are crafted from what is growing in our organic culinary garden and available locally.



RESERVE WINE TASTING OFFERED DAILY

\$60 per person, \$45 wine club. Offered daily by reservation. [BOOK HERE](#) 

Walk-ins welcome as space allows.

For the passionate wine enthusiast, enjoy 5 vineyard-designate wines in the Enoteca (“wine library” in Italian) located in the underground cellar, or in the beautifully appointed Salon of Villa Fiore. An Estate Ambassador will lead a discussion on vineyards and winemaking, focusing on the role each plays in the wine in your glass.

Elevate your experience with these hand-crafted add-ons:

- Cheese & Salumi board: \$40, \$32 wine club members (*serves 2*)
- Cheese only board: \$35, \$28 wine club members (*serves 2*)

SAMPLE BRUNCH MENU*

Candied Walnut Belgian Waffle

Estate Pear & Blueberry Compote, Whipped Maple Mascarpone, Estate Garden Greens, Roasted Potatoes

Prosciutto Benedict (*Vegetarian and Gluten Free options available*)

Estate Farm Eggs, English Muffin, Italian Prosciutto, Fresh Arugula, Estate Garden Greens, Roasted Potatoes

Brunch Pizza (*Vegetarian & Gluten Free options available*)

Fresh Mozzarella, Journeyman Brown Sugar Bacon, Estate Leak Cream, Egg Yolk Emulsion, Estate Scallions

Burrata BLT Piadina

Applewood Smoked Pork Belly, Grilled Piadina, Avocado, Tomato, Estate Romaine Lettuce, Fried Estate Farm Egg, Burrata, Garlic Confit

Roasted Estate Vegetable Frittata (*can be Gluten Free*)

Grilled Ciabatta, Chèvre, Garden Greens, Roasted Potatoes, Estate Vegetables, Mint and Basil Pesto

Sweet Finish – Strawberry Cheesecake

Cinnamon Shortbread, Strawberry Cheesecake, Fresh Berries, Whipped Cream, Red Wine Reduction

**Menu selections and availability of ingredients subject to change. Dietary accommodations upon request.*



SAMPLE MENU

Vignier, Sonoma County paired with Tuscan Crab Cake

Pinot Grigio, Friuli Grave, Italy paired with The Pasta Queen's Cream of Shrimp & Lemon Pasta

Reserve Cabernet Sauvignon, Knights Valley paired with Siciliano Chicken Parmigiana



WELL LOVED

RECENT WINE ACCOLADES

JAMES SUCKLING

92 Points, 2023 Fumé Blanc
90 Points, 2023 Dry Sangiovese Rosé
91 Points, 2022 Chardonnay
94 Points, 2022 Tré Terre Chardonnay
92 Points, 2022 Reserve Chardonnay
91 Points, 2022 Siena
92 Points, 2021 Cabernet Sauvignon
90 Points, 2021 Reserve Cabernet Sauvignon

WINE ENTHUSIAST

91 Points, 2022 Tré Terre Chardonnay
91 Points, 2022 Siena
91 Points, 2021 Merlot
91 Points, 2021 Reserve Cabernet Sauvignon

93 Points & Top 100 Wine of the Year!,
2019 PreVail West Face

93 Points, 2019 PreVail Lookout Tree
91 Points, 2019 PreVail Back Forty

WINE SPECTATOR

90 Points, 2019 PreVail Lookout Tree

TASTING PANEL

94 Points, 2023 Pinot Grigio, Italy
92 Points, 2023 Pinot Grigio, California
91 Points, 2023 Dry Sangiovese Rosé
92 Points, 2022 Chardonnay

JEB DUNNUCK

90 Points, 2022 Reserve Chardonnay

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