

**AMERICAN**  
★ ★ ★ WINE CLUB ★ ★ ★

**2008 Ferrari-Carano  
Fumé Blanc  
Sonoma County**

**TASTING NOTES**

Zesty flavors and aromas of orange blossom, grapefruit and lemon mingle with a subtle mineral note that is complemented by a lingering finish of guava and pineapple in the Ferrari-Carano 2008 Fumé Blanc. Aged partially in stainless steel and older French Oak gives this wine a crisp freshness and a subtle oak character that adds great complexity and depth.

**VINTAGE NOTES**

The 2008 Ferrari-Carano Fume Blanc is a blend of vineyard lots from various appellations of Sonoma County — Dry Creek, Alexander and Russian River Valleys. A year of fire and ice, we began 2008 battling heavy frost in April, fires in the summer, and heat in the early fall. Reduced yields but intensely flavored, well-balanced, ripe fruit was the happy result of a very challenging growing season. Harvest began mid-August and was completed shortly after — 2008 being one of the fastest harvests we can remember.

**WINEMAKER NOTES**

When the Sauvignon Blanc grapes arrive at the winery, each lot is gently crushed, de-stemmed and pressed, and then moved directly to stainless steel tanks or older French oak barrels for fermentation. Individual lots are kept separate; the wine in barrels are sur lie aged and stirred every two weeks for four months, while the wine in stainless steel tanks remain undisturbed. Individual lots are selected to create the final Fume Blanc blend.

**FOOD PAIRINGS**

The 2008 Fume Blanc pairs well with simple seafood and poultry dishes, and also holds up nicely with white meats such as veal and pork. The wine has lively flavors that go well with spicy and ethnic cuisines such as Japanese, Vietnamese, Thai, Chinese, Korean, Mexican and Southwestern dishes.



**Technical Information**

Appellation: Sonoma County

Blend: 100% Sauvignon Blanc

Aging: 33% older French oak,  
67% Stainless Steel

Alcohol: 13.8%

pH: 3.34

TA: 0.60

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