

# FERRARI-CARANO'S PREVAIL WEST FACE

## VINTAGE

2007

## APPELLATION

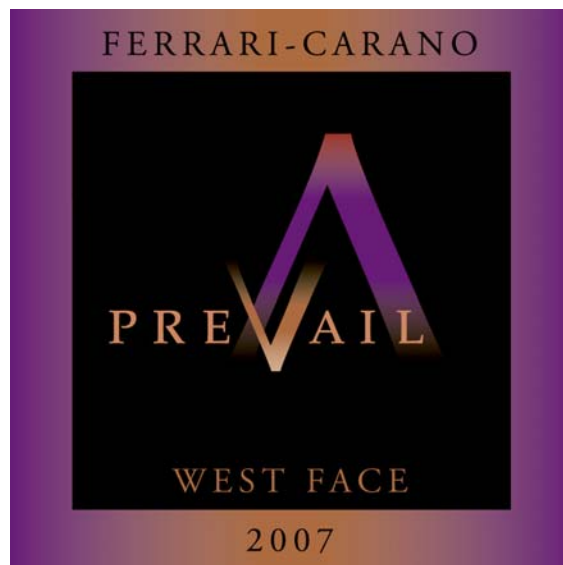
Alexander Valley

## BLEND

61% Cabernet Sauvignon,  
39% Syrah

## COOPERAGE

65% new French oak,  
35% older French oak



## TASTING NOTES

At merely 2.75 tons per acre, the grapes for West Face are grown on the steep slopes of Ferrari-Carano's LookOut Mountain which sits at the junction of Alexander Valley, Knights Valley and Chalk Hill appellations. This spectacular mountain vineyard boasts 360 degree views, soaring in elevation from 500 to 1,400 feet, with soils deep, red and rich with nutrients. Dark, concentrated aromas of blackberry syrup, dried currant, black cherry and caramel surround flavors of warm berry pie, butterscotch and earth. This wine has exquisite depth with loamy nuances while lingering, silky tannins providing textural proof of this wine's ageability.

## VINTAGE NOTES

These 13-year-old mountain vines are dry farmed in shallow, rocky, low-vigor soil that add impressive depth and concentration of flavors to the wine. A mild, late spring and summer ensured that the mature vines had a healthy canopy for the grapes, which provided the perfect combination of sunlight and heat penetrating the grape clusters. These conditions allowed the grapes to reach full maturity in both flavor and structure. Harvest was completed mid-October.

## WINEMAKING NOTES

West Face is a blend of Clone 8 Cabernet Sauvignon along with Syrah Clone 470 and the Durrell selection clone. The grapes are hand-harvested, and upon entering the winery, hand-sorted and then gravity fed directly into oak tanks for seven days of cold soaking, then fermented and macerated for 21 — 27 days on the skins. After primary fermentation, the wine is gravity fed to barrel and aged in the wine caves for 21 months, with an additional 14 months aging in bottle prior to release.

## FOOD PAIRINGS

West Face pairs well with braised, roasted or barbequed meats such as chicken, red meat, lamb or pork. Pastas, stews or well-aged medium and strong-flavored cheeses, such as Tellagio, also pair nicely.

## WINE INFORMATION

Bottled:	August 2009
Released:	tbd
Alcohol:	14.5%
pH:	3.8
TA:	0.53

FERRARI-CARANO  
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