

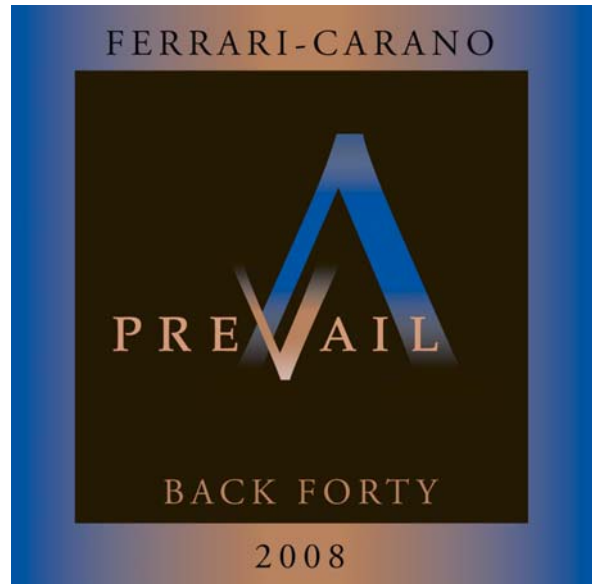
FERRARI-CARANO PREVAIL BACK FORTY

VINTAGE
2008

APPELLATION
Alexander Valley

BLEND
100% Cabernet Sauvignon

COOPERAGE
80% new French oak,
20% older French oak



TASTING NOTES

At only 1.5 tons per acre, the grapes for Back Forty are grown on low-yielding vines on a 40 acre, 1,100-foot elevation vineyard block at the back side of Ferrari-Carano's RockRise Mountain in Alexander Valley. A delicious array of intense aromatics include blackberry syrup, sarsaparilla, black tea, earth and cinnamon, complemented by ripe flavors of black cherry, espresso and dark chocolate. This full-bodied, juicy and viscous wine has excellent length and a lingering finish of smooth, mouth-coating tannins.

VINTAGE NOTES

Our mountain vines are dry farmed in shallow, rocky, low-vigor soil that add impressive depth and concentration of flavors to the wine. The season began with a dry winter, then frost in the spring followed by drought, and then wind and heat in the summer and early fall. A cooling trend brought a moderate ending to fall, and we picked the Cabernet Sauvignon grapes for Back Forty in mid-October.

WINEMAKING NOTES

A combination of French clones 337 and 338 were selected specifically for Back Forty because of their small berry size and rich tannins. The grapes for Back Forty are hand harvested, and upon entering the winery, hand sorted and then gravity fed directly into oak tanks for four days of cold soaking, then fermented and macerated for 24 — 28 days on the skins. After primary fermentation, the wine is gravity fed to barrel and aged in the wine caves for 24 months, with an additional 14 months aging in bottle prior to release.

FOOD PAIRINGS

Back Forty pairs well with roasted, broiled or barbequed red meats such as lamb, beef, pork or veal. Medium and strong-flavored semi-soft, semi-hard, aged or creamy cheeses work well, or pair Back Forty with a dark chocolate dessert for a special treat.

WINE INFORMATION

Bottled:	November 2010
Alcohol:	14.5%
pH:	3.69
TA:	0.60

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