

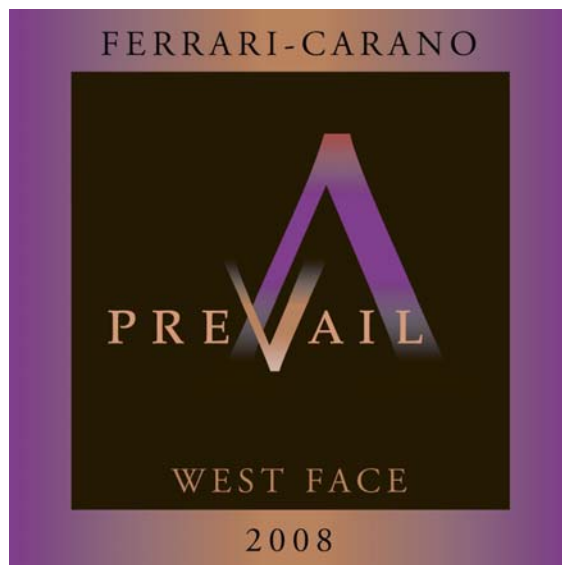
# FERRARI-CARANO PREVAIL WEST FACE

**VINTAGE**  
2008

**APPELLATION**  
Alexander Valley

**BLEND**  
56% Cabernet Sauvignon,  
44% Syrah

**COOPERAGE**  
60% new French oak,  
40% 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, lush aromas of blackberry, boysenberry cobbler, earth, licorice, and cola are surrounded by flavors of jammy sweet blackberry, molasses, clove and brown sugar. West Face's full-bodied, exquisite depth and lingering, round tannins provide 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. 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 the first two weeks of 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 five 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 24 months, with an additional 14 months aging in bottle prior to release.

## FOOD PAIRINGS

West Face pairs well with braised, roasted or barbecued 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:	November 2010
Alcohol:	14.8%
pH:	3.72
TA:	0.59

FERRARI-CARANO  
*Vineyards and Winery*

8761 Dry Creek Road  
Healdsburg, CA 95448  
www.ferrari-carano.com  
707.433.6700 fax 707.431.1742