

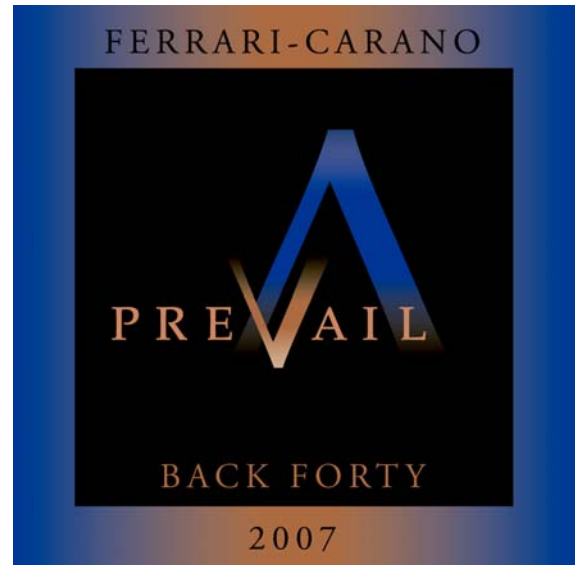
FERRARI-CARANO'S PREVAIL BACK FORTY

VINTAGE
2007

APPELLATION
Alexander Valley

BLEND
100% Cabernet Sauvignon

COOPERAGE
90% new French oak,
10% 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. Intensely rich aromas of lush blackberry, earth, and cassis blend with rich layers of black fruit and sweet, toasted oak elements on the palate. A full-bodied mid-palate with generous tannins, excellent length, vitality and texture set apart this expansive wine of extraordinary elegance.

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. 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

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 seven 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 21 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:	August 2009
Released:	tbd
Alcohol:	14.7%
pH:	3.61
TA:	0.58

FERRARI-CARANO
Vineyards and Winery

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