

GLORIA FERRER

Sparkling Wines

6 to 11 bottles 10% discount, 12 bottles (case) or more 15% discount.
 (Sorry, no discounts except club on Brut Rosé). *Cuvée Club members receive a 20% discount.*

	By the glass	By the bottle	Club Price
1997 Carneros Cuvée	\$10.00	\$50.00	\$40.00
<i>'Exotic, structured, and eminently delicious'</i>			
<ul style="list-style-type: none"> ☉ 58% Pinot Noir/42% Chardonnay ☉ An extra ordinary wine that pairs with seafood, wild mushrooms, and white truffles. ☉ This is our <i>tête de cuvée</i>, which represents the best fruit from our vineyards 			
2004 Brut Rosé*	\$9.00	\$42.00	\$33.60
<i>'Vibrant flavors of wild strawberry, rosehip, and crisp blood orange character'</i>			
<ul style="list-style-type: none"> ☉ 95% Pinot Noir/5% Chardonnay ☉ Equally delicious with shellfish, crab, roasted chicken, sushi, or Indian/Thai cuisine. ☉ A Gloria Ferrer staff favorite! ☉ Sorry, no discounts (except Cuvée Club) on Brut Rosé 			
2000 Royal Cuvée	\$7.00	\$32.00	\$25.60
<i>'Mandarin orange, red apple, and toast flavors coupled with a long finish'</i>			
<ul style="list-style-type: none"> ☉ 65% Pinot Noir/35% Chardonnay ☉ Perfect for a range of small plates from roasted almonds to olives to fried potatoes. ☉ The Royal Cuvée is a prestige bottling, which is aged 5^{1/2} years on the yeast 			
2004 Blanc de Blancs	\$5.00	\$24.00	\$19.20
<i>'Ripe pineapple, juicy pear, and lemon zest'</i>			
<ul style="list-style-type: none"> ☉ 100% Chardonnay ☉ Delicious with calamari, oysters, cracked crab, or Vietnamese Spring Rolls. ☉ Due to its lively acidity, <i>blanc de blancs</i> are the most versatile of all sparklers. 			
Blanc de Noirs	By the bottle only	\$18.00	\$14.40
<i>'Lush flavors of ripe strawberries, black cherries, and vanilla'</i>			
<ul style="list-style-type: none"> ☉ 92% Pinot Noir/8% Chardonnay ☉ Outstanding with crab, roast pork, quail, foie gras or semi-sweet desserts. ☉ 90 points – <i>The Wine News</i> BEST VALUE SELECTION (December/January 2004-2005) ☉ Ask about availability in 3L, 6L, and 9L bottles 			
Sonoma Brut	By the bottle only	\$18.00	\$14.40
<i>'Crisp apples and luscious pears balanced with bright citrus flavors'</i>			
<ul style="list-style-type: none"> ☉ 87% Pinot Noir/13% Chardonnay ☉ A versatile wine that is delicious with shellfish, roasted chicken, sushi, or spicy cuisine. ☉ <i>Wine Spectator's</i> 2004 Top 100 Wines ☉ Ask about availability in 1.5L, 3L, 6L, and 9L bottles 			

Tasting is limited to two glasses per person, one bottle per couple, etc. Alternative beverages are available by request. We reserve the right to refuse service to anyone exhibiting visible signs of intoxication.

***These wines are limited or only available at the winery**

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Varietal Wines

6 to 11 bottles 10% discount, 12 bottles (case) or more 15% discount.
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	By the 2oz	By the bottle	Club Price
2003 Rust Rock Pinot Noir*	\$3.00	\$40.00	\$32.00
<i>'Plum, ripe berry, and toffee flavors through an extended finish'</i>			
<ul style="list-style-type: none"> ☛ A classic, high toned red that's structured and sexy ☛ Only 362 cases produced 			
2003 Gravel Knob Pinot Noir*	Sold Out		
<i>'Rich, berry fruit with a plush texture'</i>			
<ul style="list-style-type: none"> ☛ Big, assertive, knock your socks off. No apologies. ☛ Only 288 cases produced 			
2003 José S. Ferrer Pinot Noir *	\$3.00	\$35.00	\$28.00
<i>'Explosive cherry, spice and toasted oak'</i>			
<ul style="list-style-type: none"> ☛ Coiffed and sensual and really, really elegant ☛ Our most exceptional estate blocks are selected for this very limited bottling. 			
2005 Carneros Pinot Noir	\$2.50	\$28.00	\$22.40
<i>'Well-structured palate of red berry and earth'</i>			
<ul style="list-style-type: none"> ☛ 100% Estate Pinot Noir - Barrel aged for nine months in medium-plus toast barrels ☛ Delicious with duck breast, mushroom risotto, grilled game hens or seared salmon. 			
2003 Carneros Syrah	\$2.00	\$19.00	\$15.20
<i>'Complex flavors of white pepper, violet, and cassis with a long and smoky finish'</i>			
<ul style="list-style-type: none"> ☛ 100% Estate Syrah - Aged for 12 months in medium toast oak barrels ☛ Superb with grilled lamb and venison, seared tuna, cassoulet or braised short ribs. 			
2004 Carneros Merlot	\$2.00	\$19.00	\$15.20
<i>'Harmonious flavors of plum, black cherry, dark chocolate, and toasted oak'</i>			
<ul style="list-style-type: none"> ☛ 100% Estate Merlot - Aged for 12 months in small oak barrels ☛ Delicious with grilled rack of lamb, any red meat, and aged Gouda or Parmigiano. 			
2005 Carneros Chardonnay	\$2.00	\$18.00	\$14.40
<i>'Fresh pineapple, golden delicious apples, and silky butterscotch flavors'</i>			
<ul style="list-style-type: none"> ☛ 100% Estate Chardonnay - Aged for 10 months in French barrels ☛ Delicious with halibut, grilled pork loin, roast chicken, and fried calamari. 			
2006 Carneros Pinot Noir Rosé *	\$2.00	\$15.00	\$12.00
<i>'Blood orange (cherry/citrus) and wild strawberry flavors with a crisp, lengthy finish.'</i>			
<ul style="list-style-type: none"> ☛ The grapes for this rosé were 100% hand-harvested and 100% estate-grown ☛ Delicious as an aperitif or with steamed seafood, grilled meat, fish, or chicken 			

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