

GLORIA FERRER

Sparkling Wines

6 to 11 bottles 10% discount, 12 bottles (case) or more 15% discount,
Cuvée Club members receive a 20% discount and Tête de Cuvée members receive a 25% discount.

	By the Glass	By the Bottle	Cuvée/TDC Club Price
1999 Carneros Cuvée	\$10.00	\$50.00	\$40.00/ \$37.50
<p>"It represents the best fruit from our vineyards. Exotic, structured, and eminently delicious"</p> <ul style="list-style-type: none"> ☉ 55% Pinot Noir/45% Chardonnay ☉ Our tête de cuvee; a sophisticated and seamless celebration of complexity and finesse. ☉ <i>Wine Enthusiast</i>, 93 points, December 2008 			
2006 Brut Rosé*	\$9.00	\$42.00	\$33.60/ \$31.50
<p>"Vibrant flavors of wild strawberry, rosehips, and crisp blood orange character"</p> <ul style="list-style-type: none"> ☉ 95% Pinot Noir/5% Chardonnay ☉ Equally delicious with shellfish, crab, roasted chicken, sushi, or Indian/Thai cuisine. ☉ <i>Wine Enthusiast</i>, 91 points, December 2008 <ul style="list-style-type: none"> ○ Sorry, no discounts (except for Club Members) on Brut Rosé. 			
2002 Royal Cuvée	\$8.00	\$35.00	\$28.00/ \$26.25
<p>"A wonderful medley of effusive fruit tones including ripe apple, bright cherry, strawberry and citrus."</p> <ul style="list-style-type: none"> ☉ 67% Pinot Noir/33% Chardonnay ☉ Perfect for a range of small plates from toasted almonds to fried calamari or seared scallops. ☉ Received a Double Gold medal at the 2009 San Francisco International Wine Competition. 			
2005 Blanc de Blancs	\$7.00	\$28.00	\$22.40/ \$21.00
<p>"One finds a broad range of flavors – juicy pear, tangerine and white chocolate."</p> <ul style="list-style-type: none"> ☉ 100% Chardonnay ☉ Delicious with calamari, oysters, cracked crab, or Vietnamese spring rolls. ☉ Due to its lively acidity, blanc de blancs is the most versatile and ageable of all the sparklers. 			
NEW! Va de Vi	\$5.00	\$22.00	\$17.60/ \$16.50
<p>"A classic sparkling wine blend with just a trace of Muscat that is dry, but not too dry."</p> <ul style="list-style-type: none"> ☉ 89% Pinot Noir/ 8% Chardonnay/ 3% Muscat ☉ Versatile accompaniment with spicy cuisine, as well as fruit based desserts. ☉ Enjoy luscious flavors of perfectly ripened fruit that is revealed in a long, soft finish. 			
Blanc de Noirs	By the bottle only	\$20.00	\$16.00/ \$15.00
<p>"Lush flavors of ripe strawberries, black cherries and vanilla"</p> <ul style="list-style-type: none"> ☉ 92% Pinot Noir/8% Chardonnay ☉ Outstanding with crab, roast pork, quail, foie gras, or semi-sweet deserts. ☉ <i>Wine Enthusiast</i>, 91 points, December 2007 <ul style="list-style-type: none"> ○ Ask About Availability in 375ml \$11, 3L \$160, 6L \$250, and 9L \$375 bottles 			
Sonoma Brut	By the bottle only	\$20.00	\$16.00/ \$15.00
<p>"Crisp apples and luscious pears balanced with bright citrus flavors"</p> <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</i>, 90 points, November 2009 <ul style="list-style-type: none"> ○ Ask about availability in 375ml \$11, 1.5L \$38, 3L \$160, 6L \$250, and 9L \$375 bottles 			

Tasting is limited to two full glasses per person, one bottle per couple, etc. Nonalcoholic beverages are available.
 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

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	By the 2oz. taste	By the Bottle	Cuvée/TDC Club Price
2005 Rust Rock Pinot Noir*	\$3.00	\$40.00	\$32.00/ \$30.00
"Silken and structured, conveying plum, ripe berry and toffee flavors through an extended finish"			
<ul style="list-style-type: none"> ☉ A classic, high toned single-vineyard pinot noir that is structured and sexy. ☉ Delicious with duck breast, roasted quail, grilled salmon and wild mushroom ravioli. ☉ Only 750 6-bottle cases produced. 			
2005 Gravel Knob Pinot Noir*	\$3.00	\$40.00	\$32.00/ \$30.00
"Plum, wild cherry and forest floor flavors, enveloped in an expansive, lush texture."			
<ul style="list-style-type: none"> ☉ Big, assertive single vineyard pinot noir. ☉ A fine match for hearty fare such as rack of lamb, grilled mushrooms or braised short ribs. ☉ Only 695 6-bottle cases produced. 			
2005 José S. Ferrer Pinot Noir*	\$3.00	\$35.00	\$28.00/ \$26.25
"Explosive cherry, spice and toasted oak"			
<ul style="list-style-type: none"> ☉ Coiffed, sensual, and really elegant barrel-select pinot noir. ☉ Our most exceptional estate blocks are selected for this barrel-select limited bottling. ☉ A complex wine to be enjoyed now with robust cuisine or cellared for further development. <ul style="list-style-type: none"> ○ Ask about availability in 1.5L \$70 bottles 			
2006 Carneros Pinot Noir	\$2.50	\$28.00	\$22.40/ \$21.00
"Well-structured palate of red berry and earth"			
<ul style="list-style-type: none"> ☉ 100% Estate Pinot Noir that is barrel-aged for nine months in medium-plus toast barrels. ☉ Delicious with duck breast, mushroom risotto, grilled game hens or seared salmon. 			
2002 Carneros Syrah	\$2.00	\$19.00	\$15.20/ \$14.25
"Complex flavors of white pepper, violet, and cassis with a long and smoky finish"			
<ul style="list-style-type: none"> ☉ 100% Estate Syrah- Aged 12 months in medium toast oak barrels. ☉ Superb with grilled lamb and venison, seared tuna, cassoulet or braised short ribs. 			
2006 Carneros Merlot	\$2.00	\$19.00	\$15.20/ \$14.25
"Harmonious flavors of plum, blackberry, cherry, dark chocolate, and toasted oak"			
<ul style="list-style-type: none"> ☉ 100% Estate Merlot- Aged 12 months in small oak barrels. ☉ Delicious with grilled rack of lamb, any red meat, and aged Gouda or Parmigiano. 			
2007 Carneros Chardonnay	\$2.00	\$18.00	\$14.40/ \$13.50
"Fresh pineapple, golden delicious apples, and silky butterscotch flavors"			
<ul style="list-style-type: none"> ☉ 100% Estate Chardonnay-Aged for 10 months in French barrels. ☉ Delicious with halibut, grilled pork loin, roasted chicken, and fried calamari. ☉ <i>Wine Enthusiast</i>, 90 points, December 2009 			
2008 Carneros Pinot Noir Rosé*	\$2.00	\$15.00	\$12.00/ \$11.25
"Abundant cherry and strawberry flavors with a crisp, lengthy finish"			
<ul style="list-style-type: none"> ☉ The grapes for the 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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