



# Carneros Cuvée

The Carneros Cuvée is our Tête de Cuvée. It represents the best fruit from our 335 acres of estate vineyards as well as our winemaking expertise in the art of blending. This special Cuvée is only produced in a select vintage year. Our 2000 vintage is a blend of (55%) Pinot Noir and (45%) Chardonnay, offering a synthesis of effusive ripe fruit expression with superb structure and finesse. With 10 years en tirage and a minimum of 6 months on the cork, this decade-old wine is remarkably fresh, rich and complex and represents the ultimate statement of our house style.

## HARVEST

The 2000 vintage in Carneros began with near perfect growing conditions. Spring temperatures were normal with trace amounts of rainfall during bloom that was ideal for fruit set and yields. Almost perfect weather resulted in high cluster counts for the first time since 1997.

## WINEMAKING

- 100% Carneros appellation hand-picked fruit
- Grapes were whole-cluster pressed to minimize extraction of bitter compounds
- The cuvée was made exclusively from free-run juice
- The base wines were fermented in stainless steel tanks at 60°F to preserve delicacy
- Twelve base wines were carefully blended to create the final cuvée
- The wine was aged ten years on the yeast to develop very complex flavors and a pinpoint mousse
- Bottle tags have handwritten Tiraged and Disgorged dates
- Tiraged March 7th and May 18th 2001
- Disgorged March 15th and March 23rd 2011

## DESCRIPTION

A complex, effusive nose offers caramelized crème brûlée and brioche with toasty yeast notes and hints of marzipan. On the palate, this wine offers bright fruit with a medium body that brings an element of surprise for a sparkling wine. Soft creamy flavors of vanilla and lemon meringue intermingle into a very elegant and enduring finish.

## FOOD AFFINITIES

Great pairing with any type of seafood, from raw oysters or sashimi to cracked crab, caviar, steamed mussels, smoked salmon & lobster. Also excellent with cream based risotto, roast chicken and the complex delicacy of artisan goat cheese. Seasoning affinities include lemon zest, toasted pine nuts and sweet fennel.

## WINEMAKING TEAM

Bob Iantosca, Vice President, Executive Winemaker  
Mike Crumly, Vice President of Production  
Steven Urberg, Winemaker

## COMPOSITION

55% Carneros Pinot Noir  
45% Carneros Chardonnay

## DOSAGE

13.6 g/liter

## ANALYSIS

pH: 3.21  
Total acidity: 0.76 g/100 ml  
Alcohol: 12.5%

## PRODUCTION

2,500 cases



**G L O R I A  F E R R E R**  
GROWERS OF HANDCRAFTED CARNEROS SPARKLING WINE SINCE 1984