

WINE MENU

SPARKLING WINES

CARNEROS CUVÉE 55% Pinot Noir/45% Chardonnay

"It represents the best fruit from our vineyards. Exotic, structured, and eminently delicious" Our tête de cuvée; a sophisticated and seamless celebration of complexity and finesse.

BRUT ROSÉ* 95% Pinot Noir/5% Chardonnay

"Vibrant flavors of wild strawberry, rosehips and crisp blood orange character" Equally delicious with shellfish, crab, roasted chicken, sushi or Indian/Thai cuisine.

ROYAL CUVÉE 67% Pinot Noir/33% Chardonnay

"A wonderful medley of effusive fruit tones including ripe apple, bright cherry, strawberry and citrus." Perfect for a range of small plates from toasted almonds to fried calamari or seared scallops.

BLANC DE BLANCS 100% Chardonnay

"One finds a broad range of flavors — juicy pear, tangerine and white chocolate." 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.

VA DE VI 89% Pinot Noir/8% Chardonnay/3% Muscat

"A classic sparkling wine blend with just a trace of Muscat that is dry, but not too dry." 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 92% Pinot Noir/8% Chardonnay

"Lush flavors of ripe strawberries, black cherries and vanilla" Outstanding with crab, roast pork, quail, foie gras or semi-sweet desserts.

Ask About Availability in 375ml, 3L, and 6L bottles

SONOMA BRUT 87% Pinot Noir/13% Chardonnay

"Crisp apples and luscious pears balanced with bright citrus flavors" A versatile wine that is delicious with shellfish, roasted chicken, sushi or spicy cuisine.

Ask about availability in 1.5L, 3L, and 6L bottles

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

**Refer to current wine menu for pricing and vintages.

For more information or to book your special event, please call 707.933.1999 or email special.events@gloriaferrer.com

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VARIETAL WINES

JOSÉ S. FERRER PINOT NOIR*

“Explosive cherry, spice and toasted oak” 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 with robust cuisine.

CARNEROS PINOT NOIR 100% Estate Pinot Noir

“Well-structured palate of red berry and earth” Barrel-aged for nine months in medium-plus toast barrels. Delicious with duck breast, mushroom risotto, grilled game hens or seared salmon.

CARNEROS MERLOT 100% Estate Merlot

“Harmonious flavors of plum, blackberry, cherry, dark chocolate and toasted oak” Aged 12 months in small oak barrels. Delicious with grilled rack of lamb, any red meat and aged Gouda or Parmigiano.

CARNEROS CHARDONNAY 100% Estate Chardonnay

“Fresh pineapple, golden delicious apples and silky butterscotch flavors” Aged for 10 months in French barrels. Delicious with halibut, grilled pork loin, roasted chicken and fried calamari.

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