

OVER 400 GOLD MEDALS AND 30 OUTSTANDING 90+ POINT RATINGS IN THE LAST 5 YEARS

2014 JOSÉ S. FERRER PINOT NOIR

TASTING NOTES

José named Gloria Ferrer Caves & Vineyards to honor his loving wife. In turn, we named our finest Pinot Noir to honor José. This is a very select blend, chosen specifically to showcase the quality of our Carneros estate vineyards.

The most exceptional blocks from our 335-acre Carneros vineyard are selected each vintage for this bottling. Meticulous cluster and shoot thinning help promote extraordinary depth in the fruit, and our winemaker has chosen just a few of the best barrels from among these special lots to compose the blend. Each careful step in the making of this wine is based on over twenty years of experience with Pinot Noir on our estate and it represents a fitting tribute to our founder, José S. Ferrer. The 2014 José S. Ferrer Pinot Noir was produced in limited quantity and is only available through the winery.

pH: 3.73

TOTAL ACIDITY: 0.55g / 100mL

ALCOHOL: 14.5%

APPELLATION: Carneros

PRODUCTION: 500 cases

FRUIT: 100% Estate Pinot Noir

WINEMAKER NOTES

The nose opens with juicy black cherry, spice and earth with a hint of cedar. These continue on to the mouth with lush blackberry and bright red cherry on top of a silky mouthfeel. The fruit is balanced by generous spice supported by subtle French oak that continues on into the long finish.

FOOD PAIRINGS

This wine has a fullness and depth that allows it to pair with more than the traditional pinot-friendly foods. We recommend a pairing with Aji-Beef Short Ribs with Golden Herbed Quinoa, pork loin roast with fennel-garlic rub, seared duck breast or Chicken en papillote. Would also pair exceptionally well with heavy stews like beef bourguignon and dishes that feature roasted tomatoes or mushrooms. Excellent with apricot and berry compotes.

2014 VINTAGE NOTES

The 2014 growing season got off to an early start with budbreak about two weeks earlier than average. A late winter weather system brought in enough rain to supply the vines through bloom, and mild warm spring weather gave us good fruit set. Mild weather through the growing season without rain events or heat spikes was optimal for the development of the fruit. The early spring brought on an early harvest with average size yields of excellent fruit. This is looking to be an outstanding vintage.

WINEMAKING

- Individual vineyard lots were destemmed, partially crushed and cold-soaked for 2 days to extract color and flavors
- 3 times per day punchdown or pumpover schedule was tailored to each lot to extract the fruit characters
- 100% French Oak, with 32% New Oak
- Aged for 9 months in BBL



EXCLUSIVE TO THE WINERY



GROWERS OF HANDCRAFTED CARNEROS SPARKLING WINE SINCE 1982

For more information, recipes and tips, visit www.gloriaferrer.com.

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