

GLORIA FERRER

OVER 500 GOLD MEDALS AND FIFTY 90+ RATINGS IN THE LAST FIVE YEARS

2015 José S. Ferrer Chardonnay

WINE NOTES

José named Gloria Ferrer Caves & Vineyards to honor his loving wife. In turn, we named our finest Chardonnay to honor José. The most exceptional blocks from our 335-acre Carneros vineyard are selected each vintage for this bottling. The 2014 José S. Ferrer Chardonnay was produced in limited quantity and is only available through the winery.

WINEMAKING NOTES

The Chardonnay grapes are all gently whole cluster pressed to minimize extraction of bitter compounds. The juice is then barrel fermented and aged in French barrels with 25% new oak for 9 months. About 33% of the wine was allowed to undergo malolactic fermentation to soften the bright acidity of our José S. Ferrer Chardonnay. Every four weeks for six months the barrels were stirred (battonage) to mix the lees to build the supple mouthfeel of the wine.

Composition:
100% Estate Chardonnay

Appellation:
Carneros

Harvest Dates: 8/29-9/2

TA: 0.68g/100mL

pH: 3.38 **Alcohol:** 14.3%

Cases Produced: 830



TASTING NOTES

The nose opens up with tropical pineapple and granny smith apple with a hint of baking spice. The fruit and spice continue into the mouth adding mandarin citrus and crisp acidity with a hint of sweet French oak which continue into the long finish.

VINTAGE NOTES

The growing season of 2015 brought some challenges to our harvest. The spring brought us very early bud break but fortunately no frost. However during bloom the weather turned cold and rainy which resulted in the vines setting a very small crop. Weather through the summer was optimal without any excessive heat spikes or rain events. Between the small crop, the early budbreak and bloom the warm summer the fruit ripened to a near record early harvest. We started picking at the end of July, and while a couple of heat spikes during harvest kept us on our toes, mostly moderate weather allowed us to bring in the fruit at a reasonable rate. With the small crop and good weather the vines produced grapes with excellent concentration and intense character.

FOOD PAIRINGS

The mixture of tropical fruit and green apple formulate a delightful mixture of bright fruit in this exceptional wine. Try sautéed red snapper with a citrus reduction and crispy garden leeks. Roast pork loin with grilled pineapple will match well with the kiss of sweet oak which is prevalent in this chardonnay. Hard cheddar or aged Gouda with green apple slices will make your palette sing.

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GROWERS OF HANDCRAFTED SPARKLING WINE SINCE 1982

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