

GLORIA FERRER

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

2015 José S. Ferrer Selection Pinot Noir Reserve

WINE 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.

TASTING NOTES

The nose opens with dark blackberry cedar and spice. The mouth continues with lush black cherry and blackberry fruit with spice and bramble all held up by a touch of sweet French oak and bright acidity. The tannins are full but smooth and carry the fruit and spice through the long finish.

Composition:

100% Estate Pinot Noir

Appellation:

Carneros

Harvest Dates: 8/17/15-8/31/15

TA: 0.55g/100mL

pH: 3.68 Alcohol: 14.5%



WINEMAKING NOTES

Our winemaker has chosen just a few of the best barrels from among these special lots to compose the blend. Individual vineyard lots were destemmed, partially crushed and cold-soaked for 2 days to extract color and flavors. Three times a day punchdown or pumpover schedule was tailored to each lot to extract the fruit characters. The juice is then barrel fermented and aged in French oak barrels with 47% new oak for 9 months.

VINTAGE NOTES

The growing season of 2015 brought some challenges to our harvest. 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 delightful partnership of blackberry and spice on the palette complements game meats such as roast venison loin with blackberry sauce or duck breast with a black pepper and Bing cherry glaze. The touches of oak and spice combined with luminous acidity are a match for warm Porcini Triple Cream Brie with rosemary Focaccia.

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   #LIVEGLORIOUSLY

GROWERS OF HANDCRAFTED SPARKLING WINE SINCE 1982

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

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