

GLORIA FERRER

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

BLANC DE NOIRS

WINE NOTES

Our Blanc de Noirs is predominantly made from hand-harvested Pinot Noir grapes, the hallmarks of which are a vibrant red fruit character. The creamy palate and rosy hue are a result of a small addition of Vin Gris, which was blended into the base cuvée. Over forty different clones and selections of Pinot Noir and Chardonnay are planted on our 340-acre estate in our Sonoma location of the Carneros appellation. This allows us to consistently produce cuvées with complexity and clear fruit expression.

Composition:

91.6% Pinot Noir, 8.4% Chardonnay

Appellation:

Carneros

Dosage: Brut, 12.7 g/L

TA: 0.71g/100mL

pH: 3.12 **Alcohol:** 12.5%

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   #LIVEGLORIOUSLY



TASTING NOTES

Bright strawberry and black cherry aromas with subtle vanilla highlights. Creamy cherry, lemon and cola flavors combine with a lush palate, lively bubbles and a persistent finish.

WINEMAKING PROCESS

This wine was exquisitely crafted with hand-harvested grapes of Pinot Noir and Chardonnay from our favorite Sonoma Vineyards. This viticultural diversity allows us to consistently produce cuvées with complexity and pure fruit expression. 100% whole cluster pressed used to add richness and structure. 57% cold-soaked Pinot Noir juice (Vin Gris) is blended into the base wine for color and to establish the creamy notes on its finish. Juice naturally settled overnight (debourbage) to encourage a clean fermentation. 100% fermented in stainless steel tanks at 55-60 °F to retain vibrancy and freshness. Proprietary yeast used for the second fermentation provided a delicate house structure. Cuvée is a blend of 18 different base wines. Wine spent a year and a half aging en tirage (on the yeast) in our caves.

FOOD PAIRINGS

Outstanding with crab, Thai cuisine, roast pork, quail, foie gras or semi-sweet desserts. Seasoning affinities include star anise, plum sauce and tarragon. Look to triple aged Gouda or hard aged cheeses with persimmons and hazelnuts for the cheese course.

GROWERS OF HANDCRAFTED SPARKLING WINE SINCE 1982

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

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