

GLORIA FERRER

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

2017 Pinot Blanc

WINE NOTES

This 2017 Pinot Blanc is crisp, light, and aromatic with fresh fruit flavors that compliment a wide array of cuisine and perfect to drink during those hot summer months. Stemming from the Alsace region in France, the Pinot Blanc varietal seemed to be the perfect addition to our family of méthode champenoise sparkling estate wines.

WINEMAKING NOTES

The grapes were hand harvested by our expert vineyard crew, from our Estate vineyards, into small picking bins as not to crush them. The grapes were then whole-cluster pressed. The juice was then 100% Stainless Steel fermented at 55 F to 60 F to retain freshness.

Composition:
100% Estate Pinot Blanc

Appellation:
Carneros

Harvest Date: 9/4/2017

TA: 0.64g/100mL

pH: 3.37 **Alcohol:** 13.0%

Cases Produced: 1180

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TASTING NOTES

This wine opens up with white floral aromas over melon. On the mouth there is delicate melon, kiwi and a touch of white nectarine. The texture of the wine is delicate and bright finishing with a touch of green apple.

VINTAGE NOTES

The spring of 2017 brought record rainfall to break the 6 year drought parching California. The late rains provided plenty of water to the vines for a vigorous start to the growing season. Throughout the growing season hot weather kept the grapes ripening quickly, but plenty of vegetation from strong spring growth provided some protection from the heat. Harvest began about 10 days earlier than average. A heat spike at the end of the still harvest, created some anxiety, but in we had the grapes harvested before the peak of the heat. Fortunately we were able to pick all of the grapes at their optimum ripeness to produce outstanding wines from the vintage.

FOOD PAIRINGS

This floral wine, with its bright acidity is a match for grilled asparagus with preserved lemon. Summer weather calls for scallop ceviche with a hint of cilantro, honey dew melon and white peaches. The crisp acidity will delicately cleanse the palette after each bite of goat cheese flatbread with grilled artichokes and rosemary.

GROWERS OF HANDCRAFTED SPARKLING WINE SINCE 1982

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

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