

GLORIA FERRER

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

2014 Dijon Pinot Noir

WINE NOTES

Single Dijon clones do not usually make a complete wine. An exception is Clone 115. First cultivated in Dijon, France, this clone has the well rounded fruit with a strong structure that it needs to be a single clone Pinot Noir. The block is situated facing east. It receives the cool morning sun while being spared the hot afternoon sun exposure (it is protected by the hill to the west). The ideal climate/exposure for Pinot noir is cool air with lots of sun, and this particular clone 115 is situated in the most ideal of conditions.

TASTING NOTES

The nose opens up with intense blackberry, spice and bramble. In the mouth juicy black cherry joins the fruit, earth and leather support the spice. The mouthfeel is full and supported by just enough French oak to round out the package. An intense concentrated wine.

Composition:

100% Estate Pinot Noir

Appellation:

Carneros

Harvest Dates: 8/27-9/2

TA: 0.57g/100mL

pH: 3.7 **Alcohol:** 14.5%

Cases Produced: 93



WINEMAKING NOTES

The Pinot Noir grapes from individual vineyard lots were gently hand harvested at night. They were then destemmed, lightly crushed and cold-soaked for 2 days. During fermentation the grape skins were punched down or wine was pumped over, one to three times per day, tailored to each lot to extract the fruit characters. The wine then rested in our caves, in French oak barrels (25% new) for 9 months before the wine was bottled.

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.

FOOD PAIRINGS

The profound partnership of blackberry and spice on the nose pair well with game meats such as roast venison loin with blackberry sauce or braised pheasant with a cherry cider reduction. The touch of oak compliments aged hard cheeses such as Grana Padano, Gouda or Mezzo Secco..

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