

GLORIA FERRER

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

2009 ROYAL CUVÉE

WINE NOTES

A showcase for our estate vineyard, Gloria Ferrer has been perfecting the Royal Cuvée since we served the first vintage to the King and Queen of Spain in 1987. Royal Cuvée is a perfect balance of Pinot Noir and Chardonnay that allows for the wine to retain its fruit vibrancy and develop layers of complexity from the extended aging of over 7 years.

TASTING NOTES

The nose opens with bright, crisp green apple, with a touch of honey. The mouth adds stone fruit, citrus and black cherry. The acid is bright and the mouthfeel is crisp leading into a long finish with a touch of Meyer lemon zest.

Composition:

67% Pinot Noir, 33% Chardonnay
1st pressing

Appellation: Carneros

Dosage: Brut, 12.2g/L

Harvest Dates: 8/18/09-9/10/09

TA: 0.74g/100mL

pH: 3.13 **Alcohol:** 12.5%



WINEMAKING NOTES

Grapes are handpicked and transported to the winery in small bins where they are gently whole-cluster pressed to retain the delicate vibrancy and freshness. Only the first press, with the most delicate flavors and aromas, is used for this wine that is fermented in stainless steel tanks at 55-60 F. After 6 months of first fermentation, the winemaking team assembles the final blend from dozens of base wines, which will be then bottled and aged sur-lie in our caves for 7 years before disgorging. The wine is finished with a dry dosage and corked aged for another 6 months before it's released.

VINTAGE NOTES

The growing season of 2009 began with a mild spring with budbreak right on schedule in March. Through the summer the temperatures were ideal: mild with only a couple of heat spikes. Harvest began mid-August and wrapped up at the end of September. Yields were about average and the quality was excellent.

FOOD PAIRINGS

The vivid acidity showcases the crisp green apple and honey notes of this special cuvée graciously. Cherry and stone fruit flavors create a lively match for spicy curries or Thai influenced dishes. The citrus components are an impeccable match for buttery Belgian waffles with orange marmalade mascarpone to berry scones served with lemon curd.

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   #BEGLORIOUS

GROWERS OF HANDCRAFTED SPARKLING WINE SINCE 1982

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

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