

# GLORIA FERRER



**Over 500 gold medals  
and fifty 90+ ratings  
in the last five years.**

**The first sparkling  
winery in Carneros.**

*The Carneros Cuvée is our Tête de Cuvée. It represents the best fruit from our 335 acres of estate vineyards as well as our winemaking expertise in the art of blending. This special Cuvée is only produced in select vintage years. With over 9 years en tirage & a minimum of six months on the cork, this decade-old wine is remarkably fresh, rich and complex & represents the ultimate statement of our sparkling house style.*

#### **TASTING NOTES**

Aromas of green apple with a hint of Meyer lemon and toast greet the nose. Flavors of Asian pear and baked apple at mid-palate lead into a creamy mouthfeel with a clean, lush finish reminiscent of ginger.

#### **VINTAGE NOTES**

2008 will be remembered by Carneros grape growers as a challenging year. It was one that required more attentive care of the vines. Record frost in March and April damaged some of the vines followed by an unusual dry spell which caused the yields to be lighter and which accelerated the ripening of the fruit. Despite the year's challenges the fruit quality was excellent as the lower yields produced highly concentrated fruit flavors.

#### **WINEMAKING PROCESS**

Grapes are handpicked & transported to the

## 2008 Carneros Cuvée



winery in small bins where they are gently whole-cluster pressed to retain the delicate vibrancy & 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 20 base wines, hand selected from our best press fraction (or cuvée).

#### **FOOD PAIRINGS**

This unique cuvée is seafood's companion, the subtle citrus flavor pairs perfectly with raw oysters, fennel braised mussels, steamed clams, lobster and sashimi. The clean, crisp acidity pairs well with young ripe triple cream cheeses to robust blue cheeses with honey, which help to cleanse the palate after each bite.

COMPOSITION: 55% Pinot Noir  
& 45% Chardonnay (First Press)  
AGING: 9 years on the yeast  
APPELLATION: Carneros  
ALCOHOL: 12.5%  
TA: 0.73 g/100 ml  
PH: 3.15  
Dosage: 12.4 g/L  
CASE PRODUCTION: 2,000 cases

*For more information, recipes &  
tips, visit [www.gloriaferrer.com](http://www.gloriaferrer.com)*