

GLORIA FERRER



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

**The first sparkling
winery in Carneros.**

Sparkling wine winemakers reverently speak of “Extra Brut” as the ultimate expression of their art and vineyard. When using a minimal amount of sugar in the dosage, the rewards can be splendid and memorable. We increase cellar-aging to over 5 years for this limited production late disgorged cuvée to enhance its sublime effervescence, tiny bubble trails and delightfully fragrant mousse.

TASTING NOTES

The bouquet of this lush, bright sparkling wine is full of vanilla and lime zest aromas underscored by toasty brioche. On the palate flavors of squeezed lemon, shortbread and Key Lime pie wraps around mouth finishing with a hint of black cherry. A beautifully balanced wine.

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

2014 *Extra Brut*



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.

WINEMAKING PROCESS

Grapes are handpicked & 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 & aromas, is used for this wine that is fermented in stainless steel tanks at 55-60°F. The wine is then bottled & aged on the lees for 5 years to develop complexity and effervescence.

FOOD PAIRINGS

Lighter fare such as Ahi poke with wasabi cream fraiche, sesame seeds and fried won tons or Spring rolls with red chili sauce. Try with smoked trout salad with spicy arugula, avocado and citrus vinaigrette or even truffle macaroni and cheese.

COMPOSITION: 67% Pinot Noir & 33% Chardonnay (First Press)
AGING: 5 years on the yeast
APPELLATION: Carneros
ALCOHOL: 12.5%
TA: 0.76 g/100 ml
PH: 3.01
Dosage: 6.4 g/L
CASE PRODUCTION: 1,300 cases

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