

GLORIA FERRER



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

The first sparkling winery in Carneros.

In Champagne, Blanc de Blancs is considered the most challenging to make yet the most coveted. In California Blanc de Blancs is known as one of the most versatile sparkling wines due to its lively acidity. This acidity comes from using only Chardonnay, hence the "white of white" translation of its name.

TASTING NOTES

Aromas of green apple and lemon curd with a hint of citrus blossom greet the nose. Flavors of Meyer lemon in the mid-palate is complemented with a crème brûlée richness and round mouthfeel. The finish is fresh and lingering.

VINTAGE NOTES

The growing season of 2016 got off to another early start with bloom just a record early harvest. Mild weather in the summer allowed the grapes to ripen at a moderate rate developing deep and intense character. Harvest brought the fruit in at a slow pace with each block picked at optimal ripeness with fruit brought in early in the day and cold. The fruit quality was excellent, and finishing up harvest two weeks early gave us more time to enjoy the rest of the autumn.

2016 Blanc de Blancs



WINEMAKING PROCESS

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. This wine is fermented in stainless steel tanks at 55-60°F. The winemaking team assembles the final blend from 7 base wines, hand selected from our best press fraction, cuvée. Our vintage Blanc de Blancs is made entirely of 100% hand harvested Chardonnay and spends at least 18 months sur lie (on the yeast) before disgorging.

FOOD PAIRINGS

The bright citrus flavor on the mid palette with a slight toasty finish is a match for grilled chicken glazed with orange and ginger. For the dessert course try Meyer lemon mousse with ripe raspberries. Add toasted Marcona almonds and dried mango to cheese board along with triple cream cheeses such as cambozola, brie or La Tur.

COMPOSITION: 100%
Chardonnay
AGING: 2 years on the yeast
APPELLATION: Carneros
ALCOHOL: 12.5%
TA: 0.84 g/100 ml
PH: 3.12
Dosage: 13 g/L
CASE PRODUCTION: 1,340 cases

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