

GLORIA FERRER

CAVES & VINEYARDS



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

**The first sparkling
winery in Carneros.**

Sparkling wine aficionados around the world admire well-crafted rosé for its beautiful color, unique fruit character & great versatility in pairing with food. This Brut Rosé is strongly influenced by a preponderance of Pinot Noir in the blend, while a small amount of Chardonnay contributes structure & an extended finish.

TASTING NOTES

This delicate, light rosé has aromas of red grapefruit with a hint of strawberry leading into a burst of citrus in the mouth, flavors of red fruit & nectarine in the mid-palate. The finish is soft and lingering with a hint of brioche.

VINTAGE NOTES

The growing season of 2016 got off to an early start with mild weather through the summer allowing the grapes to ripen at a moderate rate developing deep and intense character. As a result of the early spring, harvest came in early also, beginning a full 2 ½ weeks earlier than average. Mild weather through the harvest brought the fruit in at a slow pace allowing us to pick each block at its optimal ripeness. The yields were average & the fruit quality was excellent.

2016 Brut Rosé



WINEMAKING PROCESS

Grapes are handpicked & transported to the winery in small bins where they are gently whole-cluster pressed to retain the delicate vibrancy & freshness. This wine is fermented in stainless steel tanks at 55-60°F to retain vibrancy and freshness. The winemaking team assembles the final blend from 10 base wines. The wine is then bottled & aged sur-lie in our caves for 22 months before disgorging.

FOOD PAIRINGS

Transcendent strawberry and red ruby grapefruit flavors on the front palate, pair flawlessly with a summer strawberry salad with wild arugula, red onion, goat cheese and grapefruit-raspberry dressing. Try slow cooked ribs or jackfruit sliders with smoked chili cherry barbeque sauce. Mt. Tam or fresh Chevre with red currant compote and roasted Marcona almonds will make for an ideal cheese board.

COMPOSITION:

90% Pinot Noir & 10% Chardonnay

APPELLATION: Carneros

ALCOHOL: 12.5%

TA: 0.77 g/100 ml

PH: 3.09

Dosage: 12.7 g/L

CASE PRODUCTION: 3,000 cases

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