

# GLORIA FERRER

CAVES & VINEYARDS



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

**The first sparkling  
winery in Carneros.**

## 2016 José S. Ferrer Pinot Noir

*José named Gloria Ferrer Caves & Vineyards to honor his loving wife. In turn, we named our finest Pinot Noir to honor José. This is a very select blend, chosen specifically to showcase the quality of our Carneros estate vineyards.*

### TASTING NOTES

The nose opens with juicy black cherry and cranberry with an earthy spice. On the palate are flavors of dark fruit with a bit of tartness and a silky mouthfeel. This wine has a nice structure, balanced tannins and a rounded, long finish.

### VINTAGE NOTES

The growing season of 2016 got off to another early start. Mild weather through the summer allowed 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. But mild weather through the harvest brought the fruit in at a slow pace allowing us to pick each block at its optimal ripeness and get the fruit into the winery early in the day and cold. The yields were average and the fruit quality was excellent.



### WINEMAKING PROCESS

Individual vineyard lots were hand picked, destemmed, partially crushed and cold-soaked for 2 days to extract color and flavors. Three times per day they are on a punchdown or pumpover schedule, tailored to each lot to extract the fruit characters. The wine is then aged for 9 months in 100% French oak with 38% new oak barrels.

### FOOD PAIRINGS

Red fruit and spice blend together providing a profile fit for smoked duck breast with cranberry chutney. Roasted beets with arugula, goat cheese, dried cherries and toasted Marcona almonds compliment the duo of spice and earth on the palate. The long finish pairs well with aged hard cheeses such as Pecorino Romano, Smoked Gouda or Mezzo Secco.

#### COMPOSITION:

100% Estate Pinot Noir

APPELLATION: Carneros

ALCOHOL: 14.5%

TA: 0.55 g/100 ml

PH: 3.72

CASE PRODUCTION: 900 cases

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