

# GLORIA FERRER



**Over 500 gold medals and fifty 90+ ratings in the last five years. The first sparkling winery in Carneros.**

*This Pinot Blanc is crisp, light, and aromatic with fresh fruit flavors that compliment a wide array of cuisine and perfect to drink during those hot summer months. Stemming from the Alsace region in France, the Pinot Blanc varietal seemed to be the perfect addition to our family of méthode champenoise sparkling estate wines.*

#### **TASTING NOTES**

Aromas of grapefruit, citrus with a little red delicious apple greet the nose leading into flavors of lemongrass and a bit of dried apricot and a clean, crisp finish.

#### **VINTAGE NOTES**

During the growing season of 2018 there was an increased amount of rainfall during the spring followed by occasional heat spikes during the early summer. Harvest began about two weeks later than in previous years but was more in line with normal timing in the years before the drought. The yields were extremely high and the fruit quality was excellent.

## *2018 Pinot Blanc*



#### **WINEMAKING PROCESS**

The grapes were hand harvested by our expert vineyard crew, from our Estate vineyards, into small picking bins as not to crush them. The grapes were then whole-cluster pressed. The juice was then 100% Stainless Steel fermented at 55°F to 60°F to retain freshness.

#### **FOOD PAIRINGS**

Bright flavors of citrus, apple and unripe pear burst onto the palate and go hand in hand with pan-seared Halibut, Grapefruit Beurre Blanc and Lemongrass Risotto. For dessert try Meyer lemon cheesecake or apricot crisp with ginger crème fraîche. The satisfying acid compliments hard cheeses such as Rocinante, aged Gouda or Mezzo Secco.

#### **COMPOSITION:**

100% Pinot Blanc

APPELLATION: Carneros

ALCOHOL: 13%

TA: 0.67 g/100 ml

PH: 3.33

CASE PRODUCTION: 785 cases

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