

GLORIA FERRER



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

The 2018 vintage marks our third vintage in ten years of a Pinot Noir Rosé. This still wine is produced by Pinot Noir grapes which give it the bright acidity with subtle aromas, and a crisp but dry mouth feel. Pinot Noir Rosés come from the juice of red wine strained from its skins to create delicate fruity flavors with a beautiful pink hue.

TASTING NOTES

Delightful rosé with aromas of light cherry and apple descending into juicy watermelon and strawberry in the mouth with a slight rhubarb tartness 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.

WINEMAKING PROCESS

The grapes were carefully hand

2018 Pinot Noir Rosé



harvested into small picking bins so as not to crush them. The grapes were then lightly crushed and allowed to macerate at 45°F to extract a small amount of color before the grapes were pressed. The grapes were then 100% Stainless Steel fermented at 55°F to 60°F to retain freshness.

FOOD PAIRINGS

Try this elegant Pinot Noir Rosé with lighter fare, such as heirloom tomato and watermelon salad with fresh feta and mint, tabbouleh or even falafel. The vivid acid accompanies grilled snapper tacos with grilled peach habanero salsa or chipotle rubbed barbequed chicken. Add Spanish Mahon with chorizo or fresh El Pastor Goat cheese with ancho chili jam.

COMPOSITION:

100% Pinot Noir

APPELLATION: Carneros

ALCOHOL: 12%

TA: 0.75 g/100 ml

PH: 3.25

CASE PRODUCTION: 300 cases

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