



GLORIA FERRER

TRADE CATALOG

2024

HOW TO
BOOK YOUR
VISIT

RECIPES:
FROM OUR
KITCHEN
TO YOURS

APPAREL
AND
MERCHANDISE

APPAREL



HOW TO ORDER

Please click the leaf and fill in the requested information to get started. Note that some styles may have limited availability in certain sizes, and availability is subject to change. We will promptly inform you if we are unable to fulfill your request.



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MEN'S
WHITE
POLO

\$41

S, M, L, XL, XXL



WOMEN'S
WHITE
POLO

\$41

M, L, XL, XXL



MEN'S
BLACK
POLO

\$35

S, M, L, XL, XXL





WOMEN'S BLACK VEST

\$116

M, L, XL



MEN'S BLACK VEST

\$116

S, M, L, XL, XXL



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WOMEN'S GREY VEST

\$67

M, L, XL



MEN'S GREY VEST

\$67

S, M, L, XL, XXL





WOMEN'S WHITE TUNIC

\$35

S, M, L, XL, XXL



WOMEN'S GREY TUNIC

\$35

L, XL, XXL



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WOMEN'S DENIM SHIRT

\$35

M, L, XL, XXL



UNISEX GREEN JACKET

\$120

Pre-order





KEEP IN TOUCH

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BOOK YOUR
TRADE VISIT

300+
ACRES ESTATE
VINEYARDS



4

GREAT EXPERIENCES
AVAILABLE



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CARNEROS EXPERIENCE



FOOD & WINE EXPERIENCE

GLORIA FERRER TRADE CATALOG



AGRICULTURAL TOUR & LUNCH



VIP EXPERIENCE


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MERCHANDISE



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The First Sparkling Winery in Carneros, Sonoma

MORE THAN A WINE, IT'S A FEELING



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SPARKLING CORAVIN

\$396

CORAVIN PIVOT

\$83





SPARKLING WINE STOPPER

\$6

WINE PLYERS

\$12



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WINE KEY

\$14

GLORIA FERRER COASTERS

\$8





GOLDEN
ICE
BUCKET

\$62

IVORY
ICE
BUCKET

\$25



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GLORIA FERRER CANDLE

\$16

RIEDEL FLUTES

\$26





RIEDEL COUPES

\$40

GLORIA FLUTES

\$46



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IN THE KITCHEN WITH CHEF JASON

As a winery with roots in both Sonoma and Spain, we're deeply passionate about the art of pairing food and wine. At Gloria Ferrer, we elevate this passion by curating culinary experiences that showcase locally sourced ingredients against the backdrop of our picturesque estate vineyards.

We invite you to infuse a bit of the Gloria Ferrer's culinary essence into your upcoming meals. Let these dishes, accompanied by our exceptional wines delight your guests and leave a lasting impression. From our kitchen to yours, cheers to incorporating a touch of Gloria Ferrer into your gatherings!



JASON NAMAAN

Estate Chef





(866)-845-6742



Roasted Butternut Squash Soup

Paired with 2022 Carneros Pinot Blanc

INGREDIENTS

- 1.25 cups carrot, diced
- 1 cup celery, diced
- 1 cup onion, diced
- 1 tablespoon garlic, chopped
- 1 teaspoon ginger, minced
- 2 butternut squash, roasted
- 1 cup Pinot Blanc
- 7 cups vegetable stock
- 1 bay leaf
- 2 sprigs of thyme
- 1 cup heavy whipping cream

DIRECTIONS

1. Preheat the oven to 350 degrees.
2. Roast the squash in the oven until soft, peel and set aside.
3. Sauté the vegetables until the onions are translucent.
4. Add the wine and reduce heat by half.
5. Add the bay leaf and thyme.
6. Add the squash and vegetable stock, cook until the vegetables are soft.
7. Remove from stove. Remove bay leaf and thyme, then purée in a blender. While being puréed, add cream and season with salt and pepper.
8. Serve warm and enjoy!



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Garlic-Chile Lemon Dungeness Crab

Paired with 2019 Blanc de Blancs



INGREDIENTS

- 2 dungeness crabs,
cooked and cleaned
- ½# unsalted butter
- 3 bay leaves
- ¼ cup minced fresh garlic
- 1 teaspoon Aleppo pepper
- ¼ cup dry white wine
- ¼ cup lemon juice
- 1 tablespoon salt
- ½ bunch roughly
chopped parsley

DIRECTIONS

1. Pre-heat oven to 350 degrees.
2. In a large casserole dish, melt the butter over medium heat.
3. Once the butter is melted, add in garlic, bay leaves and Aleppo pepper. Cook for two minutes.
4. Add in white wine and lemon juice. Simmer for 5 minutes.
5. Break apart crab and quarter using a large chef knife.
6. Add crab to the butter, season with salt and toss well, coating evenly.
7. Place the casserole dish in the oven for 15 minutes, mixing again halfway through.
8. Remove casserole and toss in parsley, mix well.
9. Serve warm with crusty bread and lemon wedges for garnish. Enjoy!



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