



THE FIRST SPARKLING WINERY IN CARNEROS

NV Rosé

Our NV Rosé is predominantly made from hand-harvested Carneros Pinot Noir grapes, the hallmarks of which are a vibrant red fruit character. The creamy palate and rosy hue are a result of a small addition of vin gris, which is blended into the base cuvée. Having over 40 clones of Pinot Noir and Chardonnay allows us to consistently produce top-rated cuvées with complexity and clear fruit expression.

COMPOSITION: 90% Pinot Noir & 10% Chardonnay

AGING: 1 ½ years on the yeast

APPELLATION: Sonoma County

ALCOHOL: 12.5%

TA: 7.0 g/mL

PH: 3.23

DOSAGE: 10.4 g/L



TASTING NOTES:

A standout rosé, this wine opens with an inviting bouquet of bright orange peel, fragrant lavender, and sweet cream. On the palate, it is focused and graceful, revealing vibrant notes of fresh raspberry, juicy tangerine, and a whisper of chamomile tea. Beautifully balanced between lively acidity and subtle sweetness, our NV Rosé exudes elegance and finishes with a refined sense of luxury.

WINEMAKING PROCESS:

This wine was exquisitely crafted with hand-harvested grapes of Pinot Noir and Chardonnay from our favorite Sonoma vineyards. This viticultural diversity allows us to consistently produce cuvées with complexity and pure fruit expression. 100% whole cluster pressed used to add richness and structure. 5-7% cold-soaked pinot noir juice (vin gris) is blended into the base wine for color & to establish the creamy notes on its finish. 100% fermented in stainless steel tanks at 55-60°F to retain vibrancy and freshness. Proprietary yeast used for the second fermentation provided a delicate house structure. Cuvée is a blend of 18 different base wines.

FOOD PAIRINGS:

Ideal pairings for this elegant sparkling rosé include fresh goat cheese, citrus-marinated-seafood, and charcuterie featuring prosciutto or smoked salmon. Its vibrant notes of raspberry and tangerine complement dishes with a touch of sweetness or acidity, such as duck with fruit glaze or citrus-infused desserts. Light floral fare—like lavender shortbread or herbed chèvre—mirrors the wine's aromatic profile, making it a versatile choice from brunch to dessert.

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