



THE FIRST SPARKLING WINERY IN CARNEROS

2014 Royal Cuvée

A showcase for our estate vineyard, Gloria Ferrer has been perfecting the Royal Cuvée since we served the first vintage to the King and Queen of Spain in 1987. Royal Cuvée is a perfect balance of Pinot Noir and Chardonnay that allows for the wine to retain its fruit vibrancy and develop layers of complexity from the extended aging of over four and a half years.

COMPOSITION: 67% Pinot Noir & 33% Chardonnay

AGING: 5 years on the yeast

APPELLATION: Carneros

ALCOHOL: 12.5%

TA: 0.75 g/mL

PH: 3.03

DOSAGE: 12.7 g/L



TASTING NOTES:

Earthy aromas and toasty brioche greet the nose. Aromas of baking spice and flavors reminiscent of warm apple pie meld together to please all aspects of the palate. Red apple and D'Anjou pear flavors give way to citrus notes of mandarin orange and Meyer lemon. Fruit flavors linger in the finish.

VINTAGE NOTES:

The 2014 growing season got off to an early start with budbreak about two weeks earlier than average. Mild weather through the growing season without rain events or heat spikes was optimal for the development of the fruit. The early spring brought on an early harvest with average size yields of excellent fruit.

WINEMAKING PROCESS:

Grapes are handpicked and transported to the winery in small bins where they are gently whole-cluster pressed to retain the delicate vibrancy and freshness. Only the first press, with the most delicate flavors and aromas, is used for this wine that is fermented in stainless steel tanks at 55-60°F. The wine is then bottled and aged on the lees for five years to develop complexity and effervescence.

FOOD PAIRINGS:

The nuttiness of a farro salad with crisp apples, pomegranate seeds, and squash brings all the flavors of the Royal Cuvée together in harmony. Try spice roasted grapes and a creamy Saint Andre on your cheese platter. Caramelized scallops will play with the richness expression of the wine.

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