



THE FIRST SPARKLING WINERY IN CARNEROS

## 2016 Extra Brut

Winemakers producing sparkling wine reverently speak of “Extra Brut” as the ultimate expression of their art and vineyard. When using a minimal amount of sugar in the dosage, the rewards can be splendid and memorable. We increase cellar aging to over three and a half years for this limited production, late disgorged cuvée.

**COMPOSITION:** 67% Pinot Noir  
33% Chardonnay  
**AGING:** 3 ½ years on the yeast  
**APPELLATION:** Carneros  
**ALCOHOL:** 12.5%  
**TA:** 0.78 g/mL  
**PH:** 3.09  
**RESIDUAL SUGAR:** 7.2 g/L



### TASTING NOTES:

The Extra Brut opens with notes of almond, sweet marzipan, and lemon zest. Flavors of dried pineapple, mandarin and orange zest coat the tongue and lead to a toasty finish.

### VINTAGE NOTES:

The growing season of 2016 got off to an early start with bloom just a few days later than the record early harvest of 2015. Mild weather through the summer allowed the grapes to ripen at a moderate rate developing deep and intense character. As a result of the early spring, harvest came in early too, beginning a full 2 1/2 weeks earlier than average. Mild weather through the harvest brought the fruit in at a slow pace allowing us to handpick each block at optimal ripeness. The yields were average, a welcome development after the rollercoaster of record highs and lows of recent years.

### WINEMAKING PROCESS:

Grapes are handpicked & transported to the winery in small bins where they are gently whole-cluster pressed to retain the delicate vibrancy and freshness. This wine is fermented in stainless steel tanks at 55-60°F to retain vibrancy and freshness.

### FOOD PAIRINGS:

Try this Extra Brut with lighter fare such as ahi poke with wasabi crème fraîche, sesame seeds, and fried wontons, or spring rolls with a red chili sauce. Smoked trout salad with spicy arugula, avocado, and citrus vinaigrette, or even a truffle macaroni and cheese also make great pairings.

GLORIAFERRER.COM

© 2021 Freixenet Mionetto USA All rights reserved. PLEASE DRINK RESPONSIBLY.