



THE FIRST SPARKLING WINERY IN CARNEROS

2016 Carneros Cuvée Rosé

The Carneros Cuvée Rosé is our Tête de Cuvée Rosé. It represents the best fruit from our 335 acres of estate vineyards as well as our winemaking expertise in the art of blending. This special Cuvée Rosé is only produced in select vintage years. This wine is remarkably bright and complex, and represents the ultimate statement of our iconic sparkling house style.

COMPOSITION: 55% Pinot Noir & 45% Chardonnay

AGING: 4 years on the yeast

APPELLATION: Carneros

ALCOHOL: 12.5%

TA: 0.73 g/mL

PH: 3.13

DOSAGE: 12.2 g/L



TASTING NOTES:

The bouquet is bright and intense with notes of grapefruit and pomegranate. Flavors of tangerine and Meyer lemon melt in your mouth like cotton candy. The creamy texture lends to a smooth finish that lingers, with hints of peach.

VINTAGE NOTES:

The growing season of 2016 got off to an early start with mild weather through the summer allowing the grapes to ripen at a moderate rate developing deep and intense character. As a result of the early spring, harvest came in early also, beginning a full 2 ½ weeks earlier than average. Mild weather through the harvest brought the fruit in at a slow pace allowing us to pick each block at its optimal ripeness. The yields were average & the fruit quality was excellent.

WINEMAKING PROCESS:

Grapes are handpicked & transported to the winery where they are gently whole-cluster pressed. Only the first press is used for this wine that is fermented in stainless steel tanks at 55-60°F.

FOOD PAIRINGS:

Tart red fruit flavors and a lovely creaminess pair perfectly with a miso glazed black cod, tenderloin, horseradish sauce and tomato confit. For your cheese course try a bold blue cheese or a creamy Mt. Tam. Finish up with a zabaglione, a light whipped custard made with sparkling wine, topped with fresh berries.

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