



THE FIRST SPARKLING WINERY IN CARNEROS

2018 Gravel Knob Vineyard Pinot Noir

The Gravel Knob vineyard is comprised of several blocks on the hillside closest to the winery, on our Home Ranch. One small section of the 30-acre block produces California Pinot Noir of incomparable quality. Gravel Knob, as the name implies, has rocky soils, which causes the vines to struggle, putting all their effort into the fruit. This wine showcases Sonoma Carneros Pinot Noir at its finest.

COMPOSITION: 100% Pinot Noir
AGING: 9 months in French Oak
APPELLATION: Carneros
ALCOHOL: 14.5%
TA: 0.56 g/mL
PH: 3.79
CASE PRODUCTION: 600



TASTING NOTES:

A dark purple color that confirms a wine of extraordinary character with deep aromas of rhubarb, plum and forest floor. Flavors of blackberry, boysenberry and cranberry mixed with balanced acidity and light tannins give it a firm structure and full mouthfeel with a lingering finish.

VINTAGE NOTES:

During the growing season of 2018 there was an increased amount of rainfall during the spring followed by occasional heat spikes during the early summer. Harvest began about two weeks later than in previous years. The yields were extremely high and the fruit quality was excellent.

WINEMAKING PROCESS:

Individual vineyard lots were hand picked, destemmed, partially crushed and cold-soaked for two days to extract color and flavors. Three times per day they are on a punchdown or pumpover schedule, tailored to each lot to extract the fruit characters. The wine is then aged for 9 months in 100% French oak with 40% new oak barrels.

FOOD PAIRINGS:

Try pairing the Gravel Knob Vineyard Pinot Noir with grilled lamb chops and pomegranate glacé, the robust, but well-balanced flavor of the lamb will dance with the blackberry and boysenberry notes in the wine. Sweet cherries are this Pinot Noir's best friend.

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