



THE FIRST SPARKLING WINERY IN CARNEROS

2018 Blanc de Blancs

In Champagne, Blanc de Blancs is considered the most challenging to make yet the most coveted.

In California, Blanc de Blancs is known as one of the most versatile sparkling wines due to its lively acidity. This acidity comes from using only Chardonnay, hence the “white of white” translation of its name.

COMPOSITION: 100% Chardonnay

AGING: 2 ½ years on the yeast

APPELLATION: Carneros

ALCOHOL: 12.5%

TA: 8.1 g/L

PH: 3.27

RESIDUAL SUGAR: 11.6 g/L



TASTING NOTES:

This sparkling Chardonnay opens with fresh floral aromas, followed by a hint of lemon. On the palate, bright notes of ripe stone fruit and citrus lead to a beautiful mousse with a creamy finish and an excellent mouthfeel.

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:

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. The juice was then fermented in stainless steel tanks at 55-60°F. The wines were selected from our best press fraction, cuvee, to make this wine.

FOOD PAIRINGS:

This creamy sparkling Chardonnay lends itself to savory egg dishes like a caramelized onion quiche. The subtle apple notes in the wine are a match for a frittata filled with sweet herbs like marjoram and basil.

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