



THE FIRST SPARKLING WINERY IN CARNEROS

2010 Carneros Cuvée

The Carneros Cuvée is our Tête de Cuvée. It represents the best fruit from our 335 acre estate as well as our winemaking expertise in the art of blending. This special cuvée is only produced in select vintage years. With over eight years en tirage and a minimum of six months on the cork, this decade-old wine is remarkably fresh, rich, and complex. It represents the ultimate statement of our iconic sparkling house style.

COMPOSITION: 55% Pinot Noir & 45% Chardonnay

AGING: 8 years on the yeast

APPELLATION: Carneros

ALCOHOL: 12.5%

TA: 0.73 g/mL

PH: 3.13

DOSAGE: 12.2 g/L



TASTING NOTES:

Subtle floral notes with hints of honey and golden apple open to complex flavors of apple and mandarin in this acclaimed sparkling cuvée wine. A touch of ginger and a meringue mouthfeel lead to a long and crisp finish.

VINTAGE NOTES:

The 2010 vintage will be remembered as one of the coolest growing seasons on record in Northern California. This cool weather during bloom resulted in a harvest delayed by several weeks without a drop in acid. The combination of a light crop and extra hang time on the vines produced fruit of excellent concentration and character.

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. After 6 months of first fermentation, the winemaking team assembles the final blend from 20 base wines, hand selected from our best press fraction (or cuvée).

FOOD PAIRINGS:

This unique sparkling cuvée is seafood's companion, the subtle citrus flavor pairs perfectly with raw oysters, fennel-braised mussels, steamed clams, lobster, and sashimi. The clean, crisp acidity pairs well with young, ripe triple cream cheeses to robust blue cheeses with honey, which help to cleanse the palate after each bite.

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