



2018 José S. Ferrer Chardonnay

José named Gloria Ferrer Caves & Vineyards to honor his loving wife. In turn, we named our finest Chardonnay to honor José. The most exceptional blocks from our 335-acre Carneros vineyard are selected each vintage for this bottling. The wine is produced in limited quantity and is only available through the winery.

TASTING NOTES

Aromas of honeysuckle and lemon curd with a hint of orange zest greet the nose. This crisp wine is beautifully balanced with bright citrus flavors, a hint of kiwi, and a creamy 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 but was more in line with timing from the years before the drought. 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 2 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 29% new oak barrels. There was partial malolactic fermentation, 30% battonage, every four weeks for 6 months.

FOOD PAIRINGS

This Chardonnay is a beautiful match for Ginger chili shrimp skewers with grilled peach and jalapeño salsa. Tropical fruit flavors hold up well to pineapple and brown sugar cobbler with crème fraîche ice cream. For the cheese course use soft cheeses akin to St. Andre or La Tur, apricot mango compote and roasted Marcona almonds.

COMPOSITION: 100% Chardonnay

APPELLATION: Carneros

ALCOHOL: 14.2%

TA: 0.70 g/100 mL

PH: 3.44

CASE PRODUCTION: 700 cases

For more information, recipes & tips, visit www.gloriaferrer.com