

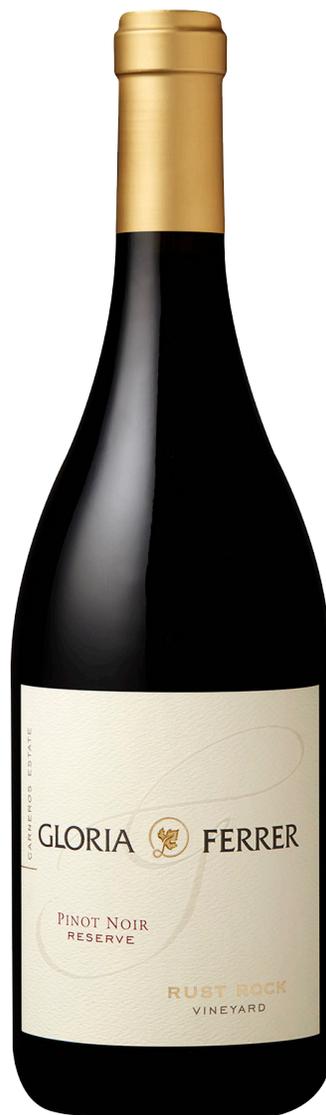


THE FIRST SPARKLING WINERY IN CARNEROS

2019 Rust Rock Vineyard Pinot Noir

The Carneros Pinot Noir from our Circle Bar Ranch property shows highly distinctive characteristics vintage after vintage. The outstanding flavors and textural qualities of this unique terroir prompted us to create this exclusive single-lot bottling. Comprised of shallow, rocky, volcanic soils, our Rust Rock vineyard produces top-rated wines with elegant fruit characteristics.

COMPOSITION: 100% Pinot Noir
APPELLATION: Carneros
ALCOHOL: 14.5%
TA: 0.56 g/mL
PH: 3.81
AGING: 9 month in French Oak
CASE PRODUCTION: 500



TASTING NOTES:

Deep aromas of sweet oak, and vanilla make up the bouquet. Characteristics of leather and black pepper greet the palate. Flavors of boysenberry, and bell pepper mixed with a balanced acidity and light tannins make this an easy sipper.

VINTAGE NOTES:

The buds pushed in early March after they had enjoyed adequate rainfall during the late winter and early spring. The weather heated up in mid-August, with several days in a row over 100 degrees. This hastened ripening, and harvest began in our estate vineyards on August 17th. After the heat passed, we had good ripening weather throughout the harvest. Grapes retained their acidity giving us age-worthy wines. We finished harvest with nice yields and great quality.

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 month in 100% French oak with 40% new oak barrels.

FOOD PAIRINGS:

The delightful medley of blackberry and spice on the palate complements gamey meats such as roast venison loin with blackberry sauce or duck breast with a black pepper and Bing cherry glaze.

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