



THE FIRST SPARKLING WINERY IN CARNEROS

2019 Pinot Blanc

This Pinot Blanc is crisp, light, and aromatic with fresh fruit flavors that complement a wide array of cuisine. It is perfect to drink during those hot summer months.

Stemming from the Alsace region of France, the Pinot Blanc varietal seemed to be the perfect addition to expand our pinot clonal expertise.

COMPOSITION: 100% Pinot Blanc

APPELLATION: Carneros

ALCOHOL: 13%

TA: 0.60 g/mL

PH: 3.31

CASE PRODUCTION: 800



TASTING NOTES:

The nose opens up with fresh characters of tropical fruit intermingled with citrus. The first sip is like biting into a perfectly ripe Honey Crisp apple with flavors of lemon curd on the mid-palate. This crisp, beautifully balanced wine finishes clean with a touch of minerality.

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:

The grapes were hand harvested by our expert vineyard crew, from our Estate vineyards, into small picking bins as not to crush them. The grapes were then whole-cluster pressed. The juice was then 100% Stainless Steel fermented at 55°F to 60°F to retain freshness.

FOOD PAIRINGS:

Enjoy this light and crisp wine with pan-seared Halibut, Grapefruit Beurre Blanc and Lemongrass Risotto. For dessert try Meyer lemon cheesecake or apricot crisp with ginger crème fraîche. The satisfying acid compliments hard cheeses such as Rocinante, aged Gouda or Mezzo Secco.

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