



THE FIRST SPARKLING WINERY IN CARNEROS

2016 Extra Brut Rosé

Innovation has always been at the heart of our winemaking ethos here at Gloria Ferrer. And our Extra Brut Rosé is a perfect example of this passion brought to life. Illustrating the nuanced beauty of a much drier sparkling wine style, our Extra Brut Rosé is a truly dynamic wine to savor in your glass.

COMPOSITION: 60% Pinot Noir
40% Chardonnay
AGING: Over 3 years on the yeast
APPELLATION: Carneros
ALCOHOL: 12.5%
TA: 0.76 g/mL
PH: 3.09
RESIDUAL SUGAR: 6.4 g/L



TASTING NOTES:

A persistently layered wine that begins with austere, earthy aromas that bloom and develop into delicately luscious notes of fresh cherry, cranberry, wild strawberry and bright citrus. A lengthy finish and a determined structure make this a wine that will only continue to show its beauty as it ages.

VINTAGE NOTES:

The growing season of 2016 got off to an early start with mild weather through the summer allowing the grapes to ripen at a moderate rate developing deep and intense character. As a result of the early spring, harvest came in early also, beginning a full 2 ½ weeks earlier than average. Mild weather through the harvest brought the fruit in at a slow pace allowing us to pick each block at its optimal ripeness. The yields were average & the fruit quality was excellent.

WINEMAKING PROCESS:

100% whole cluster pressed and 100% stainless steel fermented at 55-60°F to retain vibrancy and freshness. Sixteen base wines were selected from our best pressed cuvée. 20% of the Pinot Noir grapes in the blend were cold macerated for 12 to 48 hours to develop color and bright aromas.

FOOD PAIRINGS:

This wine meets its perfect match with sweeter fruits like raspberry, watermelon and dried cherries. We recommend pairing with dishes like tart cherry pie, poached salmon and watercress salad with raspberry vinaigrette.

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