



THE FIRST SPARKLING WINERY IN CARNEROS

## 2015 Caricia

Affectionately named after the Spanish word for “caress”, our Caricia is the embodiment of our innovative spirit, always exploring new, intriguing expressions of our estate-grown sparkling wine.

Intentionally made with zero dosage, this wine is exceptionally bone dry with a shimmering acidity that naturally piques the senses.

**COMPOSITION:** 68% Pinot Noir  
32% Chardonnay  
**AGING:** 4 years on the yeast  
**APPELLATION:** Carneros  
**ALCOHOL:** 12.5%  
**TA:** 0.76 g/mL  
**PH:** 3.14  
**RESIDUAL SUGAR:** .4 g/L



### TASTING NOTES:

A wine made for voracious discovery, our 2015 Caricia offers aromas of melon, black cherry and just the slightest hint of sassafras. Effortless acidity adds welcoming structure to a round, long finish that echos with notes of white fig, citrus and almond. This is the wine that will excite even the most seasoned sparkling wine enthusiast.

### VINTAGE NOTES:

The 2015 vintage will be remembered as one of the coolest growing seasons on record in Northern California. This cool weather during bloom caused the vines to set a light crop and continuing through the growing season slowed the ripening of the grapes. 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 & transported to the winery in small bins where they are gently whole-cluster pressed to retain the delicate vibrancy and freshness. This wine is fermented in stainless steel tanks at 55-60°F to retain vibrancy and freshness.

### FOOD PAIRINGS:

Thanks to the bone-dry nature of this wine, it can be paired effortlessly with foods with ample fat like brie, blue cheese, puff pastry or hollandaise. We recommend it with dishes like a blue cheese and spinach tart, eggs benedict or a warm duck confit salad on a croissant.

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