



THE FIRST SPARKLING WINERY IN CARNEROS

## 2015 Extra Brut

Winemakers producing sparkling wine reverently speak of “Extra Brut” as the ultimate expression of their art and vineyard. When using a minimal amount of sugar in the dosage, the rewards can be splendid and memorable. We increase cellar aging to over three and a half years for this limited production, late disgorged cuvée.

**COMPOSITION:** 67% Pinot Noir & 33% Chardonnay

**AGING:** 3.5 years on the yeast

**APPELLATION:** Carneros

**ALCOHOL:** 12.5%

**TA:** 0.78 g/mL

**PH:** 3.14

**DOSAGE:** 6.2 g/L



### **TASTING NOTES:**

This dry sparkler opens with aromas of green apple with lemon and a hint of orange zest. On the palate, bright citrus envelopes the tongue leading to creamy texture and a long, crisp finish.

### **VINTAGE NOTES:**

The growing season of 2015 brought some challenges to our harvest. The spring brought us very early bud break but fortunately no frost. However during bloom the weather turned cold and rainy which resulted in the vines setting a very small crop. We started picking at the end of July, mostly moderate weather allowed us to bring in the fruit at a reasonable rate. With the small crop and good weather the vines produced grapes with excellent concentration and intense 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. Our best press cuvée is used for this wine that is fermented in stainless steel tanks at 55-60°F. The wine is then bottled & aged on the lees for 45 months to develop complexity and effervescence.

### **FOOD PAIRINGS:**

Try this Extra Brut with lighter fare such as ahi poke with wasabi crème fraîche, sesame seeds, and fried wontons, or spring rolls with a red chili sauce. Smoked trout salad with spicy arugula, avocado, and citrus vinaigrette, or even a truffle macaroni and cheese also make great pairings.

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