



MORE THAN A WINE, IT'S A FEELING

## 2012 Carneros Cuvée

Our Carneros Cuvée embodies the pinnacle of our winemaking prowess and the excellence of our 335-acre Carneros estate. Showcasing our mastery in the art of blending, this exceptional cuvée is a rare gem reserved for select vintage years. Aged for 8 years en tirage and resting on the cork for no less than six months, this ten-year-old wine boasts an astonishingly crisp, opulent, and intricate character. It epitomizes our unwavering commitment to quality, excellence and the beauty of our Carneros terroir.

**COMPOSITION:** 54% Pinot Noir, 46% Chardonnay  
**AGING:** 8 years on the yeast  
**APPELLATION:** Carneros, Sonoma  
**ALCOHOL:** 12.5%  
**TA:** 7.9 g/L  
**PH:** 3.05  
**DOSAGE:** 12.0 g/L



### TASTING NOTES:

Rich aromas of beeswax with lovely toasted almond and lemon curd speak to the complexity of this beautiful wine. White nectarine, quince, and rich baked apple flavors coat your tongue with a velvety lushness. Enjoy notes of caramel crème brûlée at the finish, followed by saline minerality.

### VINTAGE NOTES:

Vintage 2012 was a long cool growing season delayed harvest by as much as two weeks. This long growing season provided extra “hang time” giving the fruit more time to develop flavor and concentration and substantial mature tannins.

### 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. Only the first press, with the most delicate flavors & aromas, 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 eight years to develop complexity and effervescence.

### FOOD PAIRINGS:

The balanced acidity in this aged wine pairs well with soft cheeses and fresh fruit, try sliced mango or grilled peaches topped with a classic chèvre. A watercress salad drizzled with a raspberry vinaigrette and chopped almonds will play with the wine's bright fruit flavors. For dessert, the spices in a pumpkin pie will enhance the rich palate and creamy finish of this unique wine.

GloriaFerrer.com

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