



2017 Gloria Brut Rosé

MORE THAN A WINE, IT'S A FEELING

COMPOSITION:

62% Pinot Noir
38% Chardonnay

AGING:

3.5 years on the yeast

APPELLATION:

Carneros

ALCOHOL:

12.5%

TA:

8.3 g/L

PH:

3.24

DOSAGE:

11.1 g/L



TASTING NOTES:

Bright Meyer lemon and grapefruit greet the nose. On the palate, tangerine evolves to freshly cut strawberries. Pomegranate rounds out the fruit mid-palate and delicious flavors of strawberry shortcake linger.



VINTAGE NOTES:

The spring of 2017 brought record rainfall to break the six year drought parching California. The late rains provided plenty of water to the vines for a vigorous start to the growing season. Throughout the growing season hot weather kept the grapes ripening quickly, but plenty of vegetation from strong spring growth provided some protection from the heat. Harvest began about 10 days earlier than average. A couple of heat spikes during harvest created some anxiety, but we had the grapes harvested before the peak of the heat. Fortunately we were able to pick all of the grapes at their optimum ripeness to produce outstanding Sonoma Carneros wines from the vintage.

WINEMAKING PROCESS:

Grapes are handpicked and transported to the winery in small bins where they are gently whole-cluster pressed to retain the delicate vibrancy and freshness. The juice was then fermented in stainless steel tanks at 55-60°F

FOOD PAIRINGS:

This wine pairs flawlessly with a summer strawberry salad with arugula, red onion, goat cheese, and a grapefruit-raspberry dressing. Try slow-cooked ribs or jackfruit sliders with smoked chili-cherry barbecue sauce.

Our Gloria Rosé pays homage to our winery's namesake, Gloria Ferrer, and celebrates her passionate and vibrant spirit. Beautiful in color and representing the expressive and unique fruit characteristics indicative of the Carneros region of Sonoma, this wine is incredibly versatile and an excellent companion to food and good company.