



THE FIRST SPARKLING WINERY IN CARNEROS

NV Sonoma Brut

The Sonoma Brut sparkling wine is dominated by pinot noir, a stylistic decision enabling the complex aromatic and palate profile that this red-skinned grape contributes to brut cuvées. It is viticultural diversity that allows us to consistently produce sparkling cuvées with complexity and clear fruit expression.

COMPOSITION: 88% Pinot Noir & 12% Chardonnay

AGING: 1 ½ years on the yeast

APPELLATION: Carneros

ALCOHOL: 12.5%

TA: 0.71 g/mL

PH: 3.04

DOSAGE: 12.4 g/L



TASTING NOTES:

Delicate pear and floral notes are backed by toasty almond. On the palate, lively citrus, toast and apple flavors are overlaid with persistent effervescence, a creamy mid-palate and a toasty finish.

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 wine is fermented in stainless steel tanks at 55-60°F. The wine is then bottled and aged on the lees for 1.5 years to develop complexity and effervescence.

FOOD PAIRINGS:

Sonoma Brut is Gloria Ferrer's flagship wine and is a pure expression of the terroir which pairs perfectly with California-inspired bites. The bright, lively acidity and the generous ripe fruit and creamy mouthfeel in the wine pair well with dishes that have zesty flavors and rich textures. The flavor intensity of the wine and creaminess of the body mean that this wine can easily stand up to bold tastes like zesty herbs, jalapeño, or spicy mayo -- while the acidity in the wine keeps your palate clean when pairing with fried or creamy foods. This wine is tremendously versatile, making it equally delicious with shellfish, crab, roasted chicken, or sushi. Seasoning affinities include lemongrass, fennel, and white pepper. Look to hard aged and triple cream cheeses with Meyer lemon compote for a cheese course.

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