



THE FIRST SPARKLING WINERY IN CARNEROS

## 2015 Carneros Cuvée Rosé

The Carneros Cuvée Rosé is our Tête de Cuvée Rosé. It represents the best fruit from our 335 acres of estate vineyards as well as our winemaking expertise in the art of blending. This special Cuvée Rosé is only produced in select vintage years. This wine is remarkably bright and complex, and represents the ultimate statement of our iconic sparkling house style.

**COMPOSITION:** 55% Pinot Noir & 45% Chardonnay

**AGING:** 4 years on the yeast

**APPELLATION:** Carneros

**ALCOHOL:** 12.5%

**TA:** 0.72 g/mL

**PH:** 3.22

**DOSAGE:** 12.0 g/L

**CASE PRODUCTION:** 1,000



### TASTING NOTES:

A beautifully elegant sparkling wine with a soft pink hue and aromas of red fruit, blood orange and a hint of kiwi. On the palate there are bursts of raspberry and cranberry flavors and a creamy mid-palate of tangerine and white strawberry that leads into a long, lush finish.

### VINTAGE NOTES:

The growing season of 2015 brought some challenges to our harvest. The spring caused a very early bud break but fortunately no frost. However, during bloom the weather turned cold and rainy, which resulted in a very small crop. Between the small crop, the early bud break and bloom, and the warm summer, the fruit ripened to a near record early harvest. We started picking at the end of July.

### WINEMAKING PROCESS:

Grapes are handpicked & transported to the winery where they are gently whole-cluster pressed. Only the first press is used for this wine that is fermented in stainless steel tanks at 55-60°F. After 6 months of first fermentation, the winemaking team assembles the final blend from 15 base wines. 25% of the Pinot Noir grapes in the blend were cold macerated for 12 to 48 hours to develop color and bright aromas.

### FOOD PAIRINGS:

Tart red fruit flavors and a lovely creaminess pair perfectly with a miso glazed black cod, tenderloin, horseradish sauce and tomato confit. For your cheese course try a bold blue cheese or a creamy Mt. Tam. Finish up with a zabaglione, a light whipped custard made with sparkling wine, topped with fresh berries.

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