

THE FIRST SPARKLING WINERY IN CARNEROS

2017 José S. Ferrer Reserve Pinot Noir

José named Gloria Ferrer Caves & Vineyards to honor his loving wife. In turn, we named our finest Pinot Noir to honor José. This is a very select blend, chosen specifically to showcase the quality of our iconic Carneros estate vineyards. The most exceptional blocks from our 335 acre Carneros vineyard are selected each vintage for this bottling.

COMPOSITION: 100% Pinot Noir

APPELLATION: Carneros **ALCOHOL:** 14.5%

TA: 0.59 g/mL **PH:** 3.77

AGING: 9 month in French Oak **CASE PRODUCTION:** 500



TASTING NOTES:

This Pinot Noir opens with aromas of black cherry and cranberry with a hint of cloves. Flavors of mocha, cherry and vanilla. The acid is bright and the finish is long and smooth.

VINTAGE NOTES:

The spring of 2017 brought record rainfall to break the 6 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. A couple of heat spikes during harvest, one at the end of the sparkling harvest and another at the end of the still harvest, created some anxiety, but fortunately we were able to pick all of the grapes at their optimum ripeness to produce outstanding wines from the vintage.

WINEMAKING PROCESS:

Individual vineyard lots were hand picked, destemmed, partially crushed and cold-soaked for 2 days to extract color and flavors. Three times per day they are on a punchdown or pumpover schedule, tailored to each lot to extract the fruit characters. The wine is then aged for 9 month in 100% French oak with 33% new oak barrels.

FOOD PAIRINGS:

The delightful medley of blackberry and spice on the palate complements gamey meats such as roast venison loin with blackberry sauce or duck breast with a black pepper and Bing cherry glaze. The touches of oak and spice combined with luminous acidity are a match for warm Porcini Triple Cream Brie with rosemary Focaccia.