



THE FIRST SPARKLING WINERY IN CARNEROS

2013 Royal Cuvée

A showcase for our estate vineyard, Gloria Ferrer has been perfecting the Royal Cuvée since we served the first vintage to the King and Queen of Spain in 1987. Royal Cuvée is a perfect balance of Pinot Noir and Chardonnay that allows for the wine to retain its fruit vibrancy and develop layers of complexity from the extended aging of over four and a half years.

COMPOSITION: 67% Pinot Noir & 33% Chardonnay

AGING: 4 1/2 years on the yeast

APPELLATION: Carneros

ALCOHOL: 12.5%

TA: 0.76 g/mL

PH: 3.06

DOSAGE: 12.1 g/L

CASE PRODUCTION: 4,800



TASTING NOTES:

Aromas of light citrus and red apple with a touch of brioche in the background lead into an explosion of green and red apple flavors on the palate. The wine has a creamy mouthfeel with notes of lemon curd that culminate with a lingering full finish.

VINTAGE NOTES:

The 2013 growing season began with an early spring that was warm and dry. Fortunately, with the beautiful weather the vines set a very high number of heavy grape clusters. Without any heat spikes or significant rain, all of the fruit was picked at optimal maturity and it came to the winery in excellent condition.

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 four and a half years to develop complexity and effervescence.

FOOD PAIRINGS:

The eloquent mixture of ripe apple and citrus on the nose, with a touch of lemon curd on the finish is the perfect accompaniment for seafood. Oysters on the half shell with a ginger mignonette or classic Maine lobster roll on toasted brioche are foolproof pairings for this reputable brut. The clean, crisp acidity pairs well with young ripe triple cream cheeses as well as robust blue cheeses with honey.

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