



THE FIRST SPARKLING WINERY IN CARNEROS

2017 Carneros Pinot Noir

Eleven soil types and a unique variety of Pinot Noir clones and selections, varied terrain, plus the daily effects of cooling summer breezes and morning fog combine to produce exceptional wine from our 335 acre estate vines in the Carneros AVA. As our understanding and development of our terroir grows, our estate Pinot Noir gains complexity and consistency.

COMPOSITION: 100% Pinot Noir
AGING: 9 months in French Oak
APPELLATION: Carneros
ALCOHOL: 14.5%
TA: 0.58 g/mL
PH: 3.72



TASTING NOTES:

Fresh aromas of bay and sage balanced with cinnamon and allspice make up the bouquet. The front of the palate has tart acidity, which softens over time, while the back of the palate is filled with a lush fruitiness. You'll also discover black cherry, ripe plum, and cranberry flavors before the lingering finish.

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. Heat spikes during harvest created some anxiety, but we were able to pick all of the grapes at their optimum ripeness.

WINEMAKING PROCESS:

Individual vineyard lots were hand picked, partially crushed and cold-soaked for two 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 months in 100% French oak with 40% new oak barrels.

FOOD PAIRINGS:

The inviting fruit and warm spice in this wine pair with robiola, truffled pecorino, or a gorgonzola dolce with dried berries, and almonds. Try a bacon cheddar grilled cheese with a celery root and apple slaw for the perfect comfort food pairing. For your main course try a fennel scented pork roast with melting potatoes. To finish, a pumpkin mascarpone ice cream with an almond toffee dust will enhance the subtle spices and soft tannins of this pinot.

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