



THE FIRST SPARKLING WINERY IN CARNEROS

2017 Demi-Sec

The Demi-Sec was created with an eye toward the sweeter things in life, while maintaining the crispness and acidity you've come to love in Gloria Ferrer wines. This finely balanced, semi-sweet sparkling wine is fruit forward, subtle and clean.

COMPOSITION: 100% Chardonnay

AGING: 22 months on the yeast

APPELLATION: Carneros

ALCOHOL: 12.5%

TA: 0.85 g/mL

PH: 3.31

DOSAGE: 23.7 g/L



TASTING NOTES:

The nose has lovely stone fruit aromas of peaches and apricots, with lemon meringue pie and candied ginger rounding out the fruit. On the front of the palate there is a soft white chocolate followed by rich quince and tart kumquat rounded out with an herbaceous finish.

VINTAGE NOTES:

The spring of 2017 brought record rainfall to break the 6 year drought parching California. 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 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:

Grapes are handpicked & transported to the winery in small bins where they are gently whole-cluster pressed to retain the delicate vibrancy and freshness. This wine is fermented in stainless steel tanks at 55-60°F to retain vibrancy and freshness. The winemaking team assembles the final blend from 14 base wines.

FOOD PAIRINGS:

Try a fresh ricotta seasoned with orange zest and honey to play with the crispness of this sparkling Chardonnay. Thai green curry with butternut squash or jerk chicken pair perfectly with the lemongrass notes in the wine. Cut through the minerality and acidity with the spiciness and fattiness of a smoky chile verde.

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