



THE FIRST SPARKLING WINERY IN CARNEROS

2018 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
AGING: 9 months in French Oak
APPELLATION: Carneros
ALCOHOL: 14.5%
TA: 0.58 g/mL
PH: 3.76
CASE PRODUCTION: 600



TASTING NOTES:

Expressive aromas of granite and cedar, and the enticing bouquet of fresh rose petals greet the nose. Bing cherry, blackberry, and the slight tang of pomegranate dance in the front of the palate. The French oak is noticed in the finish with silky tannins and a slight maple sweetness that lingers.

VINTAGE NOTES:

During the growing season of 2018 there was an increased amount of rainfall during the spring followed by occasional heat spikes during the early summer. Harvest began about two weeks later than in previous years but was more in line with timing from the years before the drought. The yields were extremely high and the fruit quality was excellent.

WINEMAKING PROCESS:

The grapes were hand picked in the cool of the morning into small picking bins and delivered to the winery. Then the individual vineyard lots/blocks were destemmed, partially crushed and cold-soaked for 2 days to extract color and flavors. A 3 times per day punchdown or pumpover schedule was tailored to each lot to extract the fruit characters. 100% French Oak, with 40% New Oak. Aged for 9 months.

FOOD PAIRINGS:

Mushroom lasagna will bring out the umami notes in this wine. Coffee cured salmon would speak to the rich mouthfeel and fine integrated tannins. A simple grilled halloumi cheese will play with the nuances of this tangy Pinot Noir.

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