

# GLORIA FERRER

CAVES & VINEYARDS

OVER 400 GOLD MEDALS AND 30 OUTSTANDING 90+ POINT RATINGS IN THE LAST 5 YEARS

## 2013 CARNEROS PINOT NOIR

### TASTING NOTES

Eleven soil types and a 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 Carneros. As our understanding and development of our terroir grows, our estate Pinot Noir gains complexity and consistency. This is the 21st Carneros Pinot Noir we have released.

**pH:** 3.72

**TOTAL ACIDITY:** 0.58 g/100mL

**ALCOHOL:** 13.5%

**APPELLATION:** Carneros

**FRUIT:** 100% Estate Pinot Noir

### WINEMAKER NOTES

Bright black cherry with a touch of pomegranate drives this wine. The generous fruit is offset by spice and earth in the background that builds through the midpalate. The texture is silky with enough crispness to carry the spice into the long finish.

### FOOD PAIRINGS

This Pinot Noir displays bright red fruit and a spice upfront with a mouthfeel that goes all the way through the finish. Try with pan seared duck breast, roasted quail or grilled lamb. Notable side dishes would be vegetables with a sweet profile such as: carrots, beets, caramelized onions and bell peppers. Pairs beautifully with a wide variety of hard or soft cheeses accompanied by fall fruits, dried fruits and compotes.

### 2013 VINTAGE NOTES

The 2013 growing season began with an early spring that was warm and dry. This beautiful weather continued on through bloom and fruit set was excellent. Coming off vintage 2012, which delivered exceptionally high yields; we did not expect to see another heavy year. Fortunately, with the beautiful weather the vines set a very high number of heavy grape clusters. We set new records for our vineyard crew for tons picked in a day, and for our winery for tons pressed in a day. 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 to produce outstanding wines.

### WINEMAKING

- Individual vineyard lots were destemmed, partially crushed and cold-soaked for 2 days to extract color and flavors.
- 3 times per day punchdown or pumpover schedule was tailored to each lot to extract the fruit characters.
- 96% French Oak and 4% Hungarian Oak, with 14% New Oak. Aged for 9 months in BBL.



GROWERS OF HANDCRAFTED SPARKLING WINE SINCE 1982

For more information, recipes and tips, visit [www.gloriaferrer.com](http://www.gloriaferrer.com).