
















GLORIA FERRER

\$44.75

* Suggested retail price

Gloria Ferrer Sonoma Brut

	Product code	13497044
	Licensee price	\$28.92
	Format	12x750ml
	Listing type	Private import
	Status	Unavailable
	Type of product	Sparkling Wine
	Country	United States
	Regulated designation	American Viticultural Areas (AVA)
	Region	California
	Subregion	Sonoma, Los Carneros
	Varietal(s)	Pinot Noir 88 %
	Varietal(s)	Chardonnay 12 %
	Alcohol percentage	12.5%
	Colour	White
	Sugar content	12.4
	Closure type	Cork
	Aging vessel type	bottled
	Length of aging	bottled and aged on the lees for 1.5 years
	Total acidity	0.71 g/l
	PH	3.04



TASTING NOTES

Delicate pear and floral notes are backed by toasty almond. On the palate, lively citrus, toast and apple flavors are overlaid with persistent effervescence, a creamy mid-palate and a toasty finish.

PRODUCT NOTES

Sonoma Brutsparkling wine is dominated by pinot noir, enabling the complex aromatic and palate profile that this red-skinned grape contributes to brut cuvées. It is viticultural diversity that allows us to consistently produce sparkling cuvées with complexity and clear fruit expression.

PRODUCTION NOTES

Grapes are hand-picked and transported to the winery in small bins where they are gently whole-cluster pressed to retain the delicate vibrancy and freshness.