



Gloria Ferrer

A benchmark sparkling wine from Sonoma's Carneros region, this Sonoma Brut blends structure and freshness with California flair.



Sonoma Brut o

California, USA

Region and Vineyards

Gloria Ferrer's Sonoma Brut originates from the **cool-climate Carneros AVA**, located at the crossroads of Sonoma and Napa counties. The proximity to **San Pablo Bay** generates fog-laden mornings and breezy afternoons, creating ideal conditions for cultivating Chardonnay and Pinot Noir destined for sparkling wine production. These climatic features ensure extended hang time, vibrant acidity, and well-developed aromatics.

The estate vineyards benefit from a diverse clonal selection, meticulous vineyard management, and sustainable viticultural practices. The soils—predominantly shallow clay loams with gravelly subsoils—provide excellent drainage and stress the vines just enough to produce grapes with concentration and character. The Carneros terroir, with its hallmark coolness and balance, underpins the Sonoma Brut's refined and consistent style.

Winemaking

Crafted from **88% Pinot Noir and 12% Chardonnay**, the Sonoma Brut is vinified following the **traditional method** (méthode traditionnelle). Grapes are **hand-harvested** and gently **whole-cluster pressed** to preserve aromatic clarity and structural purity. Fermentation takes place in stainless steel tanks at controlled cool temperatures (**13–16°C**) to retain the fresh fruit profile.

The cuvée undergoes **secondary fermentation in bottle** and is aged **for 1.5 years on the lees**, adding creaminess, autolytic nuance, and a fine mousse. The wine has a dosage of **12.4 g/L**, supported by a total acidity of **7.1 g/L** and a crisp pH of **3.04**, balancing richness and freshness. With an **ABV of 12.5%**, it delivers a lithe, polished profile that is at once approachable and gastronomic.

Tasting Notes

- **Color:** Pale gold with steady, elegant effervescence.
- **Aroma:** Notes of ripe pear and white flowers merge with almond toast and subtle yeast complexity.
- **Palate:** Brisk citrus and crisp apple are layered with brioche and lemon cream, carried by lively bubbles and a supple, toasty finish.

Alcohol :12,50 %

Composition: 88% Pinot Noir, 12% Chardonnay



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Did you know?

Gloria Ferrer was the **first sparkling wine house established in Carneros** and played a pivotal role in defining **Sonoma County's sparkling wine identity**. The Sonoma Brut has become a signature of the estate, consistently demonstrating the depth and elegance achievable through careful clonal selection and traditional winemaking techniques.

Wine Pairing Ideas

- **Roasted chicken with lemon and thyme:** The wine's creamy mid-palate and acidity enhance both the richness and aromatic herbs.
- **Crab cakes with spicy aioli:** Bright bubbles and citrus lift the dish, while the Pinot Noir adds depth to match the spice.
- **Assorted sushi with wasabi and pickled ginger:** A vibrant, clean pairing that mirrors the wine's acidity and finesse.
- **Triple cream cheese with Meyer lemon compote:** The creamy and zesty contrast echoes the wine's textured mousse and vibrant fruit.



Wine Spectator (WS) : 90 Points (0)

A delicious mouthful of bubbly. Smooth, rich and creamy, revealing layers of black cherry, vanilla and ginger, with a hint of lemon drop. Finishes with a long, refreshing aftertaste of mineral and fruit. Drink now. 93,500 cases made.



Wine Enthusiast (WE) : 90 Points (0)

A rich, exuberant nose of apple and sea spray leads to a steely palate built up by nervy, focused acidity. Accents of oyster shell and earth permeate the midpalate in this Pinot Noir-dominant sparkler.



Robert Parker (RP) : 87 Points (0)

The current release of the NV Sonoma Brut has bright aromas of citrus pith and crushed stone with restrained, pastry accents. The light-bodied palate is fresh and lively with restrained flavors and a toasty finish.



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