



# Gloria Ferrer

A luminous sparkling wine from Sonoma's Carneros AVA, Gloria Ferrer's Blanc de Blancs charms with crystalline purity, vibrant acidity, and precision.



## Blanc de Blancs o

California, USA

### Region and Vineyards

Gloria Ferrer's Blanc de Blancs originates in the **Carneros** appellation of **Sonoma County**, a region where the **cooling influence of the San Pablo Bay** tempers the climate and provides ideal growing conditions for Chardonnay and Pinot Noir. Known for its marine layer, brisk winds, and thin clay-loam soils, Carneros is one of California's most acclaimed AVAs for sparkling wine production. The vineyards here enjoy long hang times, which allow for full flavor development while preserving acidity—essential traits for high-quality sparkling base wines.

Chardonnay vines used for this cuvée are **hand-harvested** and cultivated with a focus on vibrancy and elegance. Grown at altitudes that capture the bay's morning fog and afternoon sunshine, these grapes benefit from a diurnal shift that enhances their aromatic profile. Gloria Ferrer, founded in 1986 as the first sparkling wine house in Carneros, was a pioneer in proving that this cool subregion could rival the finesse of Champagne with Californian expression.

### Winemaking

Gloria Ferrer Blanc de Blancs is crafted using **100% Chardonnay**, adhering to the traditional method (méthode champenoise) to emphasize elegance and complexity. Upon harvest, the grapes are gently **whole-cluster pressed** to retain purity and structure. The base wine undergoes **fermentation in stainless steel tanks** at controlled low temperatures (55–60°F), preserving fresh aromatics and bright acidity.

Following primary fermentation, the wine is bottled for **secondary fermentation** and **aged on the lees for two years**, which enhances its creamy mouthfeel and autolytic complexity. The dosage sits at **12.2 g/L**, balancing its crisp acidity (TA: 8.0 g/L, pH: 3.28) and highlighting ripe citrus and apple flavors. With **12.5% ABV**, the wine shows freshness and poise while maintaining depth from aging.

Alcohol :12,50 %

Composition: 100% Chardonnay



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## Tasting Notes

- **Color:** Pale gold with a persistent stream of fine bubbles and a satin mousse.
- **Aroma:** Fragrant with orange blossom, lemongrass, and ripe green apple; underpinned by hints of vanilla crème and freshly baked brioche.
- **Palate:** Creamy and refreshingly clean, the palate opens with Granny Smith apple and citrus zest, evolving into mineral tones and a lightly toasted finish with subtle pastry notes.

## Did you know?

Gloria Ferrer was the **first sparkling wine house established in Carneros**, and it was founded by the Ferrer family of **Freixenet**, Spain's iconic Cava producer. The house was instrumental in introducing traditional method sparkling wine to Sonoma using estate-grown grapes, elevating California sparkling to international acclaim.

## Wine Pairing Ideas

- **Seared scallops with lemon butter:** The wine's minerality and acidity complement the richness and subtle sweetness of the scallops.
- **East Coast oysters with mignonette:** Bright acidity cuts through the brine, and the fine mousse enhances texture.
- **Smoked salmon on crème fraîche blinis:** Balances the oily richness while enhancing savory and herbal nuances.
- **Soft cheeses like Brie or chèvre:** The wine's citrus vibrancy and creamy mousse pair beautifully with creamy, mild cheeses.

### Wine Enthusiast (WE) : 90 Points (0)



*Dry and fresh in acidity, with rounded corners of richness, this sings in apple, almond paste and a nice twist of gingersnap that lingers on the thickly moussed finish.*

### Robert Parker (RP) : 89 Points (0)



*The current release of NV Blanc de Blancs has bright aromas of citrus, stone and warm apples with a toasty undercurrent. The palate is light-bodied with gently rounded, toasty fruit character and great freshness, supported by lively mousse and finishing uplifted.*

### Wine Spectator (WS) : 88 Points (0)



*Fruit-forward and supple, with apple, spice and cherry blossom flavors that finish on a bright accent. Drink now. 1,000 cases made.*



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