

Gloria Ferrer

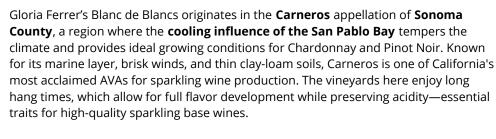
A luminous sparkling wine from Sonoma's Carneros AVA, Gloria Ferrer's Blanc de Blancs charms with crystalline purity, vibrant acidity, and precision.



Blanc de Blancs o

California, USA

Region and Vineyards



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.



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.



