Gloria Ferrer

A radiant sparkling wine with bold personality, this Blanc de Noirs captures the red fruit charm of Pinot Noir grown in the cool Carneros fog.

Blanc de Noirs Rosé 0

California, USA

Region and Vineyards

The grapes for Gloria Ferrer's Blanc de Noirs come from **Carneros**, an appellation straddling the southern tip of Sonoma and Napa counties, defined by its **proximity to the San Pablo Bay**. The cool, maritime-influenced climate is particularly suited to the early-ripening Pinot Noir grape, which flourishes under the alternating foggy mornings and sunlit afternoons. These conditions help preserve acidity and intensify aromatics—key for méthode traditionnelle sparkling wines.

On the estate's Carneros property, **over 21 different clones of Pinot Noir and Chardonnay** are cultivated. This clonal diversity adds both aromatic complexity and structural refinement. The combination of low-yielding vineyards, meticulous canopy management, and precision viticulture ensures vibrant fruit character and consistent quality across vintages.

Winemaking

This cuvée is composed of **90% Pinot Noir and 10% Chardonnay**, all **hand-harvested** and gently **whole-cluster pressed** to preserve freshness and nuance. After a **cool stainless steel fermentation** (13–16°C), the wine undergoes secondary fermentation in bottle and is aged **three years on the lees**, developing autolytic richness and creamy texture.

With a dosage of **12.6 g/L**, and a total acidity of **7.0 g/L** (pH: 3.16), the Blanc de Noirs finds an elegant balance between fruit intensity and freshness. The **12.5% ABV** offers a seamless and approachable structure that remains vibrant and food-friendly.

Tasting Notes

- **Color**: Light salmon-pink with brilliant clarity and persistent, lively bubbles.
- **Aroma**: Bright notes of wild strawberry and black cherry, laced with vanilla and subtle spice.
- **Palate**: Lush and creamy with flavors of ripe cherry, lemon zest, and cola. A textured mouthfeel leads into a long, clean finish with hints of citrus and toasted spice.

Alcohol :12,50 %

Composition: 90% Pinot Noir, 10% Chardonnay

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Did you know?

Gloria Ferrer's Blanc de Noirs was **one of the first méthode traditionnelle sparkling wines made from Pinot Noir in Carneros**. Its name—"white from blacks"—refers to the white sparkling wine made from predominantly red grapes, showcasing the potential of Pinot Noir as a base for elegant sparkling expressions outside of Champagne.

Wine Pairing Ideas

- **Roasted pork with plum sauce**: The wine's sweet cherry notes harmonize beautifully with fruit-forward glazes.
- **Thai cuisine with chili and lemongrass**: Its fruity profile balances spice while refreshing the palate.
- **Foie gras with persimmons and hazelnuts**: A rich and decadent pairing elevated by the wine's effervescence and acidity.
- **Triple-aged Gouda or hard aged cheeses**: The creamy texture and nutty undertones in both wine and cheese create a savory synergy.

Wine Enthusiast (WE) : 90 Points (0)

This sparkling wine is a blend of 92% Pinot Noir and 8% Chardonnay. Pale peachy-pink in color, it is balanced and fruity, displaying tones of strawberry, lemon and wet stone.

Wines & Spirits (W&S) : 90 Points (0)

This isn't complex, but something about its sweet, sunny fruit and gentle precision feels properly Californian. The texture is soft and polished, lasting on a clean chamomile scent that will keep you coming back for more.

Decanter (DCT) : 90 Points (0)

With more than 40 different Pinot and Chardonnay clones planted on the 138ha estate, this traditional-method sparkling (92% Pinot Noir) maintains an admirable consistency that sees fresh red fruit characters mingle with soft citrus and creamy vanilla. Plush and polished mid-palate, the finish has crisp lines and an engaging elegance.