

GLORIA FERRER

CAVES & VINEYARDS

OVER 400 GOLD MEDALS AND 30 OUTSTANDING 90+ POINT RATINGS IN THE LAST 5 YEARS



2005 ROYAL CUVÉE

TASTING NOTES

Our Royal Cuvée is a prestige bottling that showcases the superb quality of the grapes grown on our 335-acre estate vineyard in Carneros. The structure and mouthfeel of this wine have evolved over successive vintages as these impressive vineyard blocks have matured. Made only from the first pressing of hand-picked grapes, this classic Brut blend of two-thirds Pinot Noir and one-third Chardonnay offers the delicacy and exuberance of perfectly ripe fruit well-integrated with complexities derived from over five years of aging on the yeast. The inaugural vintage of "Royal Cuvée" was first served to King Juan Carlos I and Queen Sofia of Spain, during their visit to California in 1987.

TASTING NOTES

Ripe stone fruit medley and citrus intermingle with toast, butter and yeasty aromas on the nose of this well-developed yet vibrantly fresh sparkling wine. Creamy textures with hints of butterscotch and almonds support delicious flavors of pears, apples and lemons. The elegantly structured and long creamy finish is simply irresistible.

FOOD PAIRINGS

This wine pairs beautifully with a wide variety of appetizers ranging from toasted almonds and marinated olives to fried calamari or seared scallops. Enjoy it with Brie or aged Gouda cheese, steamed mussels and delicate cream based fish and chicken entrees. Seasoning affinities include citrus peel and tarragon.

WINEMAKING

The 2005 vintage began with a very cool, wet spring that slightly delayed bud break and bloom. A mild, sunny and dry summer further slowed the season, and temperatures through September and into October remained below 100°F. As a consequence, a longer than normal period between veraison and harvest provided true hang time.

- The cuvee was made exclusively with free-run juice
- Grapes were whole-cluster pressed to minimize extraction of bitter compounds
- Base wines were fermented in stainless steel tanks at 55 - 60F to preserve delicacy
- Seventeen base wines were carefully blended to create the final cuvee
- The wine was aged for more than five years on the yeast

BLEND

67% Pinot Noir, 33% Chardonnay

ANALYSIS

pH: 3.18
Total acidity: 0.70 g/100 ml
Alcohol: 12.5%
Dosage: 1.31 g/100 ml
Appellation: Carneros

GROWERS OF HANDCRAFTED CARNEROS SPARKLING WINE SINCE 1982

For more information, recipes and tips, visit www.gloriaferrer.com.

©2013 Gloria Ferrer Caves & Vineyards, Sonoma, CA. Gloria Ferrer is a registered trademark. Please Drink Responsibly.