

**Gloria Ferrer****NV Blanc de Noirs
(Carneros ~ Los Carneros)**

The Ferrers were ahead of the curve in terms of discovering Carneros back in the early 1980s, and their varietal choices – namely Pinot Noir and Chardonnay – for this cool, bay-exposed plantation reflected a good sense of both terroir and business. Those Champagne varieties are here in a cuvee that has consistently won favor with critics and consumers... and “consistency” is the name of the game in the bubble-biz.

Attractively pale peachy to the eye with fine tight bubbles to liven the palate or enliven the celebration, this is technically a perfect Champenoise-style sparkler, composed of 92% Pinot Noir and 8% Chardonnay. Clean and crisp from beginning to finish. And, there’s enough biscuit, residual yeast and hint of apple to put you in a Champagne mindset, whilst having the necessary “RC” (residual coin) for a second (or third or fourth) bottle, just in case this celebration really gets going.

Reviewed December 20, 2007 by [Roger Dial](#).

THE WINE

Winery: [Gloria Ferrer](#)

Vintage: NV

Wine: Blanc de Noirs

Appellation: [Carneros ~ Los Carneros](#)

Grapes: Pinot Noir (92%), Chardonnay (8%)

Price: \$20.00

THE REVIEWER**Roger Dial**

Under various hats
(winegrower/maker/negotiant/writer)

Roger Dial has been tasting wine professionally for 40 years. He regards varietal and regional diversity as the best virtues of wine, and is ever-suspicious of the quest (by

producers and critics, alike) for “universal greatness”. His tasting regime is simple: Is the wine technically sound? Is it interesting? Warning: he’s a sucker for all aromatic varieties.