

**Gloria Ferrer****2004 Pinot Noir
(Carneros ~ Los Carneros)**

When Mike Crumly and Bob Iantosca first began to see the results of their experimental Pinot Noir clones planted for sparkling wine, they were pleased. But Iantosca was also curious what those same clones of Pinot Noir would do if they were harvested a bit later, and then made into red wines.

In the late 1990s, Iantosca harvested some of the Pinot Noir for experimental red wines, and the results were dramatic. What was so unusual was that the wines showed distinctive aromatics that had more Burgundian notes than are typical for the Carneros, but the lighter color (favored by Iantosca) made the wine seem as if it would be light in flavor and weight.

What's most mystical about this wine is that its lighter color is deceptive: the aroma is bright with distinctive herbal and berry fruit, but the flavors are deep and complex. There is a magnificent grace here as well as loads of flavor. Try with rare roast beef and allow the wine to be the star of the meal.

Reviewed May 17, 2007 by [Dan Berger](#).

THE WINE

Winery: [Gloria Ferrer](#)

Vintage: 2004

Wine: Pinot Noir

Appellation: [Carneros ~ Los Carneros](#)

Grape: [Pinot Noir](#)

Price: \$28.00

THE REVIEWER**Dan Berger**

Dan Berger has been reviewing wine for 30 years, always seeking character related to varietal type and regional identity. He has never used numbers to rank wine and doesn't plan to start any time soon. He believes that weight and concentration aren't the only worthy aspects of wine and is especially smitten by cool-climate and food-friendly wines that offer distinctiveness.