



ROEDERER ESTATE



Roederer Estate

Brut Rosé

Anderson Valley, California, United States

Vintage: Multi-Vintage

Overview

The Roederer Estate Rosé is a blend of Pinot Noir and Chardonnay. For color, the winemaker prepares a small portion of Pinot Noir wine with extended maceration and adds about three to five percent to the blend before secondary fermentation, imparting a subtle salmon tinge. Both the blend and addition of the small amount of red wine create a charming wine of discreet finesse.

Winemaking

As with all Roederer Estate wines, the Brut Rosé is comprised of 100 percent estate-grown grapes. Oak-aged wines from the Estate's reserve cellars are added to the blend, creating a multi-vintage cuvée in the traditional Roederer style. Only the cuvée (first pressing of 120 gallons/ton) is used - no premiere or deuxième taille. The wine is then fermented at 65 degrees Fahrenheit in high-grade stainless-steel tanks. No malolactic fermentation is used. Oak-aged reserve wines from the Estate's cellars make up 10 percent to 20 percent of the Rosé cuvée.

Tasting Notes

The Roederer Estate Brut Rosé is full and round with smooth flavors and fine persistent bubbles. The extra measure of Chardonnay contributes elegance and austerity, which balance nicely with the delicate fruitiness of the Pinot Noir.

TECHNICAL INFORMATION

Varietals: 56% Pinot Noir, 44% Chardonnay

Wine Alcohol: 12.5%

Residual Sugar: 11 g/L

Aging: Aged a minimum of two years on the yeast

Cases Produced: 11,000 -9 Litre cases