ROEDERER ESTATE

Roederer Estate

Clark Road Vineyard

Anderson Valley, California, United States
Vintage: 2022

Overview

Founded in 1982, Roederer Estate is nestled in Mendocino County's fog-shrouded Anderson Valley. As the California property of Champagne Louis Roederer, Roederer Estate builds upon a centuries-old tradition of fine winemaking. The premium grape growing region's proximity to the ocean gives rise to a gentle cycle of warm days and cool nights, allowing grapes to mature slowly on the vine and develop full varietal character.

Clark Road is the first single-vineyard release from Roederer Estate and is at the core of Roederer Estate philosophy: deep knowledge of its family-owned vineyards and careful craftmanship of site-selected wines. Clark Road is the access road to our vineyards and also the name of the family that farmed and owned an apple orchard on the site. The single-vineyard wines that we release, including Clark Road, will showcase the sense of place and the expression of the fruit in its terroir.

Winemaking

Clark Road Vineyard is a handmade bottling. This vineyard is on the cool west side of Anderson Valley, where Pinot Noir thrives. We are intimately familiar with this site, which we have been farming since 1999. During those years, we have learned that we can leave the fruit on the vine longer than other sites, and as we allow it to ripen, it develops the juicy acidity so essential to top-quality sparkling wine.

Clark Road was partially fermented in casks (17%) and with a small amount of reserve wine from 2016 aged in casks (2%) to give the Roederer Estate family touch. It was disgorged in November 2025 after 31 months on the yeast. The dosage selected was from oak cask vintage 2017

Tasting Notes

The 2022 vintage of Clark Road, which went through malolactic fermentation, features aromas of grilled peaches and light pastry crust. The texture is creamy in this Pinot Noir-driven wine, and while 19% of this wine saw oak, it has a seamless structure.

Harvest Notes

The 2022 growing season was the second year in a row to crop fairly low. It was a combination of a somewhat dry spring and summer, with fog being fairly obvious and moderating heat. A heat dome in September pushed temperatures to levels uncommon for the Anderson Valley, causing dehydration and damage to clusters. It was necessary to be very smart when making picking decision and sorting fruit.

TECHNICAL INFORMATION

Varietals: 79.4% Pinot Noir, 20.6% Chardonnay (2% reserve vintage 2016)
Wine Alcohol: 13%
pH: 3.16
Dosage: 6 g/L