

MAISONS MARQUES & DOMAINES



ROEDERER ESTATE



Roederer Estate

L'Ermitage

Anderson Valley, California, United States

Vintage: 2013

WE	95	WA	93+	W&S	93	WS	92
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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.

L'Ermitage, Roederer Estate's special tête de cuvée, is a sparkling wine made only in exceptional years from pre-selected, estate-grown grapes. Carrying on the tradition of Champagne Louis Roederer in France, Roederer Estate produces its sparkling wines in the French méthode traditionnelle and adds special oak-aged reserve wines to each blend. L'Ermitage debuted with the 1989 vintage.

Winemaking

Roederer Estate wines are made with juice from just the cuvée pressing; no première or deuxième taille is used. The concept of the vintage L'Ermitage is the same one that is used in Champagne: only the best of the vintage is selected. These are exceptional wines that create a "noble" blend that allows for longer aging, which produces a fine wine with elegance and finesse.

The wine for the reserve dosage added to the L'Ermitage 2013 was aged five years in a French oak cask. Following disgorgement, L'Ermitage 2013 was aged an additional five months on the cork prior to release. Disgorged in June 2019.

Tasting Notes

Fine bubbles and creamy finish are the usual footprints of the L'Ermitage wine. Aromatics of hazelnut, brioche and flint create a mysterious and layered first contact. Mouthfeel is inviting quince jelly aromas and bright acidity with layered texture. Dosage is balanced with the acid and structure brought by the reserve wines from cask.

Harvest Notes

Vintage 2013 was the first year of the drought cycle in California. The growing season was mild for frost and very dry throughout, with usual bud break date mid-March followed by a relentless and compact season in the vineyard, leading to harvest third week of August (2 weeks earlier than in 2012).

Botrytis pressure was inexistant due to the low humidity year round. Crop size was about the same as 2012 with maturity levels a bit higher and acidity a bit lower than in 2012, characteristics closer to the 2009 vintage.

TECHNICAL INFORMATION

Varietals: 52% Chardonnay, 48% Pinot Noir – 4% aged reserve wine, vintage 2011

Wine Alcohol: 12.8%

Residual Sugar: 8 g/L

Cases Produced: 4,136