

MAISONS MARQUES & DOMAINES



ROEDERER ESTATE®

Roederer Estate

L'Ermitage

Anderson Valley, California, United States

Vintage: 2019

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| WE | 100 | JS | 97 | OB | 96 | JD | 96 | JD | 95 |
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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.

2019 L'Ermitage represents a milestone for the tête de cuvée as the first vintage of these wines to go through malolactic fermentation. The pH range is close to that of 2006, which was revered for its smoothness, making it a less classic, taut L'Ermitage and calling for a lower dosage, as well as an early release and drinking window. About 4.9% of the wine was fermented in oak cask, with gentle batonnage for eight weeks. The wine used for the dosage is a 2019 aged in oak cask for four years. Following disgorgement, 2019 L'Ermitage was aged an additional seven months on the cork prior to release.

Tasting Notes

Vintage 2019 features aromas of quince paste and light pastry crust. The entry is bright and textured midpalate. A mouthwatering finish is highlighted by pear skin and an even, creamy texture.

Harvest Notes

While 2018 was a cool year with pronounced acidity, vintage 2019 was more balanced, with abundant rain up until late May and very limited spring frost. Moderate temperatures, but warmer than 2018, led to a healthy crop in quantity and quality. Berry size was large, allowing for great juicing, lower acidity and a wide array of wine choices for blending.

TECHNICAL INFORMATION

Varietals: 52% Chardonnay, 48% Pinot Noir – 3.9% Chardonnay from vintage 2016

Wine Alcohol: 13.2%

pH: 3.07

Residual Sugar: 6 g/L

Cases Produced: 3,649

