

MAISONS MARQUES & DOMAINES



ROEDERER ESTATE

Roederer Estate

L'Ermitage Rosé

Anderson Valley, California, United States

Vintage: 2012

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 since 1989, is a sparkling wine made only in exceptional years from pre-selected, estate-grown grapes. Roederer Estate produces its sparkling wines in the French méthode traditionnelle and adds special oak-aged reserve wines to each blend.

Winemaking

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 rosé blend is crafted using a small fraction of red wine, from pinot noir grown on the estate, especially made for this purpose using Burgundian maceration technique that allows skin contact to extract color and aromas. This red wine brings delicate berry flavors and a nice color to further extend the L'Ermitage smoothness and subtleties, allowing for a unique tasting experience.

The wine for the reserve dosage added to L'Ermitage Rosé 2012 was aged 5 years in a French oak cask. Following disgorgement, L'Ermitage Rosé 2012 was aged another 5 months on the cork prior to release.

Tasting Notes

Fine bubbles and creamy finish are the usual footprints of the L'Ermitage wine. Wild strawberries, roasted nuts and pie crust invite themselves in the glass. Pale salmon color is distinctive and appealing. Acidity is mouthwatering with cranberry and crushed red berry accents. Dosage is balanced and supports and extends the finish.

Harvest Notes

After the cool years of 2010 and 2011, vintage 2012 felt more like a normal growing season for the Anderson Valley: mild temperatures and no frost events or heat spikes. The usual fog came and went often and it pushed the start of harvest to September 4th with the last grapes for sparkling coming off the vines October 1st. The disease pressure from powdery mildew and Botrytis was high and the crews had to stay very vigilant in the vineyard to keep the fruit pristine. Ultimately the Estate yielded a high-quality and good size crop.

TECHNICAL INFORMATION

Varietals: 49.7% Pinot Noir, 50.3% Chardonnay – 3.9% reserve wine from vintage 2007

Wine Alcohol: 12.9%

Residual Sugar: 8.1 g/L

Cases Produced: 518

