



# clark road vineyard 2021 anderson valley, ca



**VARIETALS:**  
77.6% Pinot Noir  
22.4% Chardonnay  
(4.8% reserve vintage 2018)

**WINE ALCOHOL:** 12.5%

**DOSAGE:** 5.5 g/L

## 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 craftsmanship 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

2021 Clark Road Vineyard is a hand-made 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 (7%) and with a small amount of reserve wine aged in casks (4.8%) to give the Roederer Estate family touch. It was disgorged in December 2024 after 30 months on the yeast.

**94**  
POINTS  
JEB DUNNUCK

A single-vineyard Pinot Noir-driven wine like a Grower Champagne, the 2021 Clark Road Vineyard is defined more by the site's proximity to the ocean and altitude from the valley floor than its soils, a place where the producer felt they could do something relatively repeatable every year (although it took a decade to find). About 11 miles from the ocean, the grapes hang over an extended growing season taking in the cool air and morning fog. At 77.6% Pinot Noir, 22.4% Chardonnay, and 5.5 grams per liter dosage, the Chardonnay brings a lightness of acidity, a light, ethereal quality met by the Pinot's crunch of red apple and texture. Moderately rich, it's medium-bodied and has a creaminess balanced by plenty of acidity, with a bold finish. Disgorged December 2024. Drink now and over the next 10-12 years.

**94**  
POINTS  
JAMES SUCKLING.COM

Pretty aromas of grapefruit, mint, eucalyptus and white nectarines. The palate is bright, with flavors of green mangoes, citrus and red berries. Vibrant acidity and rich bubbles. A powerful yet nuanced wine that is a joy to drink. 77.6% pinot noir and 22.4% chardonnay. Disgorged December 2024. 5.5 g/L dosage. Drink or hold.

**94**  
POINTS  
OWEN BURGHEEN

This is big, rich stuff that comes off fat on the tongue. Dense melon and red fruits collide with sea salt dusted French bread and star jasmine water on the palate. A seamless, delicious bottling to enjoy now, this has both the stuffing and verve to cellar well for another ten plus years.

