



ROEDERER ESTATE

APPLE ALLEY 2020

ANDERSON VALLEY, CA



OVERVIEW

Founded in 1982, Roederer Estate is nestled in Mendocino County’s cool, fog-shrouded Anderson Valley. As the California property of Champagne Louis Roederer, Roederer Estate builds upon a centuries-old tradition of fine winemaking. Among the very few California sparkling wine houses that only source estate-grown fruit, Roederer Estate is also meticulous about all its farming decisions. The winemaking process begins with in-depth knowledge of the Estate soils to introduce open lyre trellis system or high density plantation, extends to the decision to farm vineyards organically and biodynamically, and finishes by painstakingly tracking grape maturity to achieve perfect balance at harvest.

Apple Alley Vineyard, along with our Clark Road Vineyard bottling, is intended to reflect what lies at the core of Roederer Estate philosophy: deep knowledge of our family owned vineyards and careful craftsmanship of site-specific wines. These single-vineyard releases showcase an important sense of place and the full expression of the fruit in its terroir.

WINEMAKING

Apple Alley is the nickname given to the dirt road that winds up from the winery deep into the vineyard situated above Roederer Estate. The land formerly contained a large apple orchard, and the trees along the dirt road are the last remnants of the original plantings, with some nearing 100 years in age. Our 2020 Apple Alley Vineyard was partially fermented in casks (8%) and with a small amount of reserve wine aged in casks (1.4%) to give the Roederer Estate family touch. It was disgorged in February 2024, after 34 months on the yeast.

TASTING NOTES

On the nose, delicate aromas of baked pie crust and spices dominate. A round entry leads to baked lemon curd notes. This vintage bears a soft acidity because of its nearly full malolactic status, which is not typical of the Roederer Estate style but was what the site and vintage wanted to express that year. The wine is creamy at the finish yet stays bright. At 6g/L of dosage, it sits at the top of the Extra Brut scale for a refined, round but not sweet lingering finish.

94
POINTS
VIEW FROM
THE CELLAR

The 2020 vintage marks the very first time Roederer Estate has ventured into producing single vineyard bottlings from its vineyard holdings in Anderson Valley. The Apple Alley Vineyard takes its name from it having been a former apple orchard, as Roederer Estate chose to keep all of the apple trees that line flank the road into the vineyard. The wine is crafted from a cépages of seventy-four percent chardonnay and twenty-six percent pinot noir, with eight percent of the vins clairs having been barrel-fermented. The wine was disgorged in February of 2024 and finished with a dosage of six grams per liter. The wine delivers a refined bouquet of apple, quince, a lovely base of soil tones, bread dough and a topnote of dried flowers. On the palate the wine is crisp, focused and full-bodied, with a lovely core of fruit, excellent soil signature, frothy mousse, a firm spine of acidity and a very long, complex and impeccably balanced finish. To my palate this is still a young wine and truly deserves at least a few years in the cellar to properly blossom. It is an important new wine from Roederer Estate and certainly looks likely to soon be one of the benchmark sparkling wines produced in the US! 2027-2050+.

VARIETALS:

74.2% Chardonnay
25.8% Pinot Noir
(1.4% of 2017 and 2018
reserve wines)

WINE ALCOHOL: 12.8%

DOSAGE: 6 g/L

