

Wine Spectator

This California outpost of Champagne Louis Roederer not only produces a consistently top-rated sparkling wine with its L'Ermitage bottling, but also makes one of the state's most reliable values with this non-vintage Brut Anderson Valley. "Your non-vintage is your bread and butter," says winemaker Arnaud Weyrich, who blends in some of his best juice and oak-aged reserve wine for the NV bottling. "Even if it's a good vintage, you have to hold back some of the best lots to keep your non-vintage to the standard." The winery relies on 620 acres of estate vineyards in the remote Anderson Valley of Mendocino County. Cool evening temperatures and fog from the Pacific Ocean lend vibrant acidity to the grapes. A blend of 60 percent Chardonnay and 40 percent Pinot Noir, this bottling was aged in bottle for nearly two years. 85,000 cases made.

—Tim Fish

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 Pacific 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.

WINEMAKING

Roederer Estate's winemaking style is based on two elements: ownership of its own vineyards and the addition of oak-aged reserve wines to each year's blend or cuvée. All the grapes for the Anderson Valley wines are grown on the estate. Oak-aged wines from the estate's reserve cellars are added to the blend, creating a multi-vintage cuvée in the traditional Louis Roederer style.

Only the cuvée (first pressing of 120 gallons/ton) is used; no première or deuxième taille. The fermentation takes place in high-grade stainless steel tanks at 65°F. Zero to minimal malolactic fermentation is used in order to ensure the wines age well and retain the fresh, precise and well-defined style that is one of the characteristics of Roederer Estate wines.



Extremely fresh and floral with sliced apples, stones and some white peach. Bread dough, too. Fine bead. Medium to full body with crisp acidity and a steely finish. Hints of phenolics provide a fine texture. Vibrant acidity. About 15% reserve wine (mostly chardonnay) in this, from five vintages. 2.5 years on the lees. 60% chardonnay and 40% pinot noir.



Dynamic yet sleekly elegant, with rich strawberry and apple flavors that are accented by spiced cinnamon and yeast roll as this dances toward the vibrant finish. Chardonnay and Pinot Noir. Drink now through 2026.



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