

BRUT ROSÉ MV 100% ESTATE-GROWN | 100% ESTATE-BOTTLED

Anderson Valley, California

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.

Among the very few California sparkling wine houses that only sources 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.

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 first or second "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.

The Roederer Estate Rosé is a blend of pinot noir and chardonnay. For color, winemaker Arnaud Weyrich prepares a small portion of pinot noir wine with extended maceration and adds about three to five percent to the blend before secondary fermentation, imparting a subtle salmon tinge. Both the blend and addition of the small amount of red wine create a charming wine of discreet finesse.



WINE ALCOHOL: 12.5%

RESIDUAL SUGAR: 8q/L POINTS

JAMESSUCKLING.COM T

This wine exudes class. It displays a wonderful pale pink colour with apricot and copper hue as well as tiny persistent bubbles. Aromas are delicate and refined including a combination of fresh berry fruits, toast, wild flowers and yeasty notes. On the palate it has wonderful creamy texture (two years on the lees have certainly contributed to the textural softness), attractive savoury complexity and a wonderful refreshing finish.

A delicious rosé that comes across dry, with baked strawberry-pie character, in a subtle and attractive way. Some peach, too. It's full and very layered. Fine bubbles at the end that melt into the wine. Clear and beautiful. 56% pinot noir and 44% chardonnay. Drink now.

WINE ENTHUSIAST

This wine is pale-pink salmon-hued with aromas of yeasty brioche, fresh raspberry, youthful strawberry, white tea and spiced orange zest on the nose. The midpalate is firm mousse, dried raspberry, orange blossom, gliding into supple orange cream and white grapefruit with a dry finish. Pair with

The current release of the NV Brut Rosé is made up mainly of fruit from the 2015 vintage and is a blend of 55% Pinot Noir and 45% Chardonnay. It was made with about nine grams per liter dosage and was disgorged in March of 2019. Pale salmon-pink in color, it has a lively nose of red berries, crushed stone, musk melon, floral hints and citrus peel and a bright and fresh palate with loads of perfumed red berries and energetic mousse, finishing long and uplifted.



