

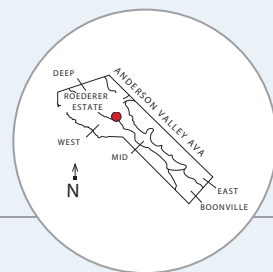


clark road vineyard 2020 anderson valley, ca

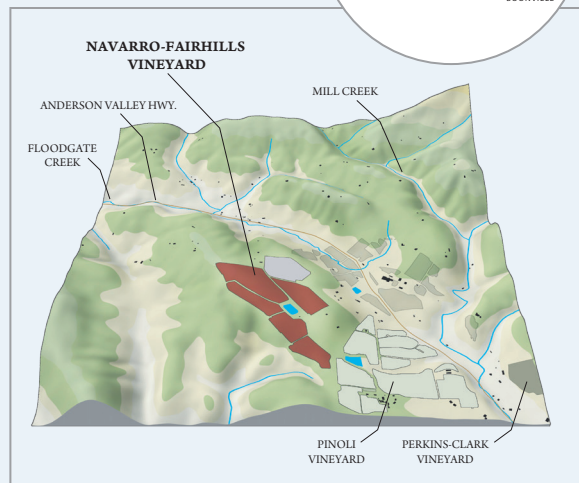


OVERVIEW

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

2020 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 (10%) and with a small amount of reserve wine aged in casks (1.3%) to give the Roederer Estate family touch. It was disgorged in November 2023 after 32 months on the yeast.

VARIETALS:
76.8% Pinot Noir
23.2% Chardonnay
(1.3% reserve vintage
2018 and 2017)

WINE ALCOHOL:

12.9%

DOSAGE:

5 g/L

95
POINTS
The Wine
Review Online

The premier sparkling wine producer in California has just recently released this, their very first vineyard designated offering. As you might expect, it is a winner on all fronts, and it is a slight departure from the usual house style that has brought the label to such prominence. The hallmarks are here of course – a fine, creamy mousse, with beautiful perlage in the glass, bold aromas and flavors – but the stylistic difference comes from the dosage level. This is noticeably drier than the regular non-vintage or vintage L'Ermitage offerings, and it is a welcome addition to the portfolio. It renders the regional apple character found in the other wines in a more austere fashion, allowing more palate real estate to subtle cherry fruit, stony mineral and toasted croissant notes. I suspect that winemaker Arnaud Weyrich, the driver behind the estate's success, has wanted to offer a "grower" sort of wine for a while, but also wanted to wait for the perfect opportunity.

94
POINTS
WINE ENTHUSIAST

It shows fresh, laser intensity, with aromas of peach, red candy apple and baker's yeast on the nose. The midpalate offers concentrated mandarin orange, cotton candy, raspberry-rhubarb, racy acidity and a dry supple finish. Decant these bubbles for aeration. Yes, bubbles can be decanted—especially those with complexity.

94
POINTS
VIEW FROM
THE CELLAR

The 2020 Clark Road Vineyard bottling is the second new single site cuvée from Roederer Estate. It is effectively the mirror image of the Apple Alley bottling, as the cépages here is pinot noir dominant, with seventy-seven percent of this varietal augmented by twenty-three percent chardonnay in this vintage. The wine includes ten percent vins clairs that were barrel-fermented. The wine was disgorged in February of 2024 and finished with a dosage of five grams per liter. The wine's aromatic constellation is refined and complex, wafting from the glass in a mix of apple, tart white peach, pâtissière, a fine base of soil, incipient smokiness and a nice touch of white flowers in the upper register. On the palate the wine is bright, young and full-bodied, with a fine core of fruit, excellent mineral undertow and grip, elegant mousse and a long, complex and very well balanced finish. This is excellent wine in the making, but give it a bit of cellaring to allow its secondary layers of complexity to emerge. 2027-2050+.

