



L'ERMITAGE ROSÉ 2019

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.

L'Ermitage, Roederer Estate's special tête de cuvée since 1989, is a sparkling wine made only in exceptional years from pre-selected, estate-grown grapes. Roederer Estate produces its sparkling wines in the French méthode traditionnelle and adds special oak-aged reserve wines to each blend.

WINEMAKING

The rosé blend is crafted using a small fraction of red wine, from Pinot Noir grown on the estate, especially made for this purpose using Burgundian maceration technique that allows skin contact to extract color and aromas. The 2019 L'Ermitage represents a milestone for the tête de cuvée as the first vintage of these wines to go through malolactic fermentation. The pH range is close to that of 2006, which was revered for its smoothness, making it a less classic, taut L'Ermitage and calling for a lower dosage, as well as an early release and drinking window. About 4.9% of the wine was fermented in oak cask, with gentle batonnage for eight weeks. The wine used for the dosage is a 2019 aged in oak cask for four years. Following disgorgement, 2019 L'Ermitage was aged an additional seven months on the cork prior to release.

VARIETALS

50.4% Pinot Noir
49.6% Chardonnay
3.8% Chardonnay from
vintage 2016

RESIDUAL SUGAR:

5.5 g/L

WINE ALCOHOL:

12.8%

96
POINTS
JEB DUNNUCK

A vintage-dated sparkler from estate-grown 50.4% Pinot Noir and 49.6% Chardonnay, including 3.8% Chardonnay from the 2016 vintage, the 2019 Brut Rose L'Ermitage offers a pretty salmon color and deeply floral bouquet of rose petal, before delving into a layered, complex world of wild strawberry and peach. Soft and supple in texture, with ample length, it should age for another 10+ years, finding even further cohesion between its imprint of fresh fruit, pastry crust, and creamy character. Dosage is 5.5 grams per liter. This will cellar for years, with a drinking window of now through 2039.

95
POINTS
Wine Spectator

A gorgeous sparkler that's flush with character yet elegant and refined, with lovely, crisp strawberry and red apple flavors laced with gingerbread, roasted nut and rose petal tones that sail on the lovely finish. Drink now through 2030.



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