



ROEDERER ESTATE®

RoedererEstate.com

Brut Rosé

Multi-Vintage (Current)

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OVERVIEW

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.

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 (6% to 10%). 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.

TASTING NOTES

The Roederer Estate Brut Rosé is full and round with smooth flavors and fine persistent bubbles. The extra measure of Pinot Noir contributes elegance and austerity, which balance nicely with the delicate fruitiness of the Chardonnay.

TECH

Varietals: 56% Pinot Noir, 44% Chardonnay

Wine Alcohol: 12.5%

Residual Sugar: 8 g/L

Aging: Aged a minimum of two years on the yeast

Cases Produced: 11,000

