



L'Ermitage Rosé

2004 (Library)

W&S	95
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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 source 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.

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

WINEMAKING

Roederer Estate wines are made with juice from just the cuvée pressing; no première or deuxième taille is used. The concept of the vintage L'Ermitage is the same one that is used in Champagne: Only the best of the vintage is selected. These are exceptional wines that create a "noble" (special) blend that allows for longer aging, which produces a fine wine with elegance and finesse.

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. This red wine brings delicate berry flavors and a nice color to further extend the L'Ermitage smoothness and subtleties, allowing for a unique tasting experience.

TASTING NOTES

Delicate salmon color. Tiny bubbles and creamy mouthfeel. Bread crust, baked apples, caramelized hazelnuts; complex and elegant. Notes of quince jelly. Crisp acid finish.

Latest tasting done on August 2011.

TECH

Appellation: Anderson Valley, California, United States

Varietals: 50.7% Chardonnay, 49.3% Pinot Noir – of which 3.9% is aged reserve wine from vintage 1999

Wine Alcohol: 12.1%

Titrateable Acidity: 1.2

pH: 2.94

Residual Sugar: 11.5 g/L

Cases Produced: 597 750ml cases