



ROEDERER ESTATE

2006 L'ERMITAGE LATE DISGORGED

Anderson Valley



HISTORY

Founded in 1982, Roederer Estate is nestled in Mendocino County's cool, fog-shrouded Anderson Valley. As the California property of Champagne Louis Roederer, Roederer Estate builds upon a centuries-old tradition of fine winemaking.

L'Ermitage, Roederer Estate's special Tête de Cuvée, is a supremely Californian sparkling wine made only in exceptional years from pre-selected, Estate-grown grapes. Roederer Estate produces its sparkling wines in the traditional French method 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. L'Ermitage bottlings are exceptional wines that create a "noble" (special) blend that allows for longer aging. The reserve wine added to the L'Ermitage 2006 is from vintage 2003 and was aged for 7.5 years in a French oak cask. Following disgorgement, L'Ermitage 2006 was aged an additional 14 months on the cork prior to release.

HARVEST NOTES

The 2006 vintage followed a very wet winter that allowed for maximum ground water capacity. With a mild Spring and sunny Summer, yields were large. Ripening happened slowly and was spread over five weeks, which kept both sugar and acidity in check even though the season ran longer than usual. The large harvest allowed the winemaker abundant choices within the many wine lots both for reserve aging and for vintage bottling.

TASTING NOTES

After 15 years on the yeasts, another life begins for this late disgorged release. Aromatics of hazelnut and roasted nuts fill the glass. As the wine warms up, notes of baked apples develop. Effervescence is sustained, with a soft, delicate wrap around the tongue. Marzipan and hints of caramel and ground coffee give away its age once tasted. A layer of warm oak and pastry shop develop nicely. The 2006 Late Disgorged is very long in the mouth, with its creamy midpalate and tension of oak and skin tannins lingering in the finish.

APPELLATION

Anderson Valley

DISGORGED

November 2022

TA

8 g/L

VARIETALS

52% Chardonnay, 48% Pinot Noir

DOSAGE

10.7 g/L, Vintage 2006

PH

3.14

RESERVE

4%, Vintage 2003

CASES PRODUCED

96

ALCOHOL

12.6%
