



2015 BRUT  
**L'ERMITAGE**  
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 all 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. 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" blend that allows for longer aging, which produces a fine wine with elegance and finesse.

The wine for the dosage added to the L'Ermitage 2015 was a 2015 wine liquor aged for 6 years in a French oak cask. Following disgorgement, L'Ermitage 2015 was aged an additional six months (minimum) on the cork prior to release.

## HARVEST

The 2015 vintage came at the end of the 2013-2015 drought spell. Winter was mild and budbreak was very early in February. Bloom came in early May when it was windy and cool. June got very hot, pushing us toward an early harvest, which started August 7th. Labor was difficult to secure for harvest quickly enough, and the last lots for sparkling were picked September 10th. Overall the yields in 2015 were good, with plenty of maturity for the late picks.

## TASTING NOTES

Fine, tiny bubbles and a long lasting mousse are the usual footprints of the L'Ermitage cuvée. Aromas of hazelnut and roasted pecans give way to some clove spiciness. On the palate, vibrant acidity mingles with notes of Asian pear and baked green apple. A creamy midpalate and clean acid with a dry finish.

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**APPELLATION**  
Anderson Valley

**FIRST DISGORGED**  
APRIL 2021

**pH**  
3.04

**VARIETALS**  
52% Chardonnay, 48% Pinot Noir

**DOSAGE**  
8 g/L

**ALCOHOL**  
12.4%

**RESERVE**  
4.9% Chardonnay from vintages 2010, 2012, 2014

**CASES PRODUCED**  
3,650

**HARVEST DATES**  
AUG. 7-SEPT. 10, 2015

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