

2015 L'ERMITAGE ROSÉ

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.

Winemaker Arnaud Weyrich carefully ranks the wines from each harvest, and the finest lots are selected for further aging in French oak casks. While kept in these large wooden tanks, the wine develops in complexity. The amount of time L'Ermitage wines spend on the yeast, in excess of 5 years, harnesses aromatic and textural subtleties.

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. 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. About 3.5% of red wine of Pinot Noir was used in the blend. The wine for the dosage used in the L'Ermitage Rosé was the 2015 wine liquor, aged for 6 years in a French oak cask. Following disgorgement, L'Ermitage was aged an additional 6 months (minimum) on the cork prior to release.

HARVEST NOTES

The 2015 vintage was on the tail end of a two-year drought spell. Winter was mild and budbreak was very early in February. Bloom occurred in early May when it was windy and cool, and June got very hot, all pushing for an early harvest starting August 7th. Labor was difficult to secure to 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

This wine is a lovely pale salmon color, with mineral and light berry aromatic notes. Flavors include red apple tart with bright acid wrapped in yeasty creaminess. Pinot Noir width and structure, but light on its feet, with a mouthwatering finish.

APPELLATION
Anderson Valley

VARIETALS 50% Chardonnay, 50% Pinot Noir

RESERVE 3.9%, vintages 2010, 2012, 2014

DISGORGED November 2022 **TA** 9 g/L

DOSAGE 8 g/L

PH 3.06

CASES PRODUCED

ALCOHOL

480

12.7%