



ROEDERER ESTATE

2017 L'ERMITAGE BRUT

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 2017 was a 2012 wine liquor aged in a French oak cask. Following disgorgement, L'Ermitage 2017 was aged an additional six months (minimum) on the cork prior to release.

HARVEST NOTES

A wet 2016-2017 winter in Anderson Valley was followed by a cool, wet and windy spring. Late May rains impacted the vineyard bloom, resulting in an average year for yields. Summer saw a slow-ripening pattern with acidity remaining high. A heat wave in early September kick-started harvest in the estate's late-ripening parcels. As we scrambled to harvest the fruit, maturation with fairly high sugar and balanced acidity was the norm for the remaining part of harvest.

TASTING NOTES

Fine tiny bubbles and a long lasting mousse are the usual footprints of the L'Ermitage cuvée. Rich aromatics of butter pastry and Asian pear. Broad entry, clean mouthfeel. Quince freshness and texture. Soft and gentle finish. A L'Ermitage release from a warmer vintage with power and richness.

APPELLATION

Anderson Valley

DISGORGED

January 2023

TA

8.4 g/L

VARIETALS

52% Chardonnay, 46% Pinot Noir, 2% Pinot Meunier

DOSAGE

7.5 g/L

PH

3.07

RESERVE

4.9% from vintage 2012

CASES PRODUCED

2,780

ALCOHOL

13.2%
