

ROEDERER ESTATE

2020 CLARK ROAD SPARKLING WINE

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. Clark Road Sparkling Wine is the first single-vineyard release from Roederer Estate and is at the core of Roederer Estate philosophy: deep knowledge of its family-owned vineyards and careful craftmanship of site-selected wines. Clark Road is the access road to our vineyards and also the name of the family that farmed and owned an apple orchard on the site. The single-vineyard wines that we release, including Clark Road, will showcase the sense of place and the expression of the fruit in its terroir.

WINEMAKING

2020 Clark Road Vineyard is a handmade bottling. This vineyard is on the cool west side of Anderson Valley, where Pinot Noir thrives. We are intimately familiar with this site, which we have been farming since 1999. During those years, we have learned that we can leave the fruit on the vine longer than other sites, and as we allow it to ripen, it develops the juicy acidity so essential to top-quality sparkling wine. Clark Road was partially fermented in casks (10%) and with a small amount of reserve wine aged in casks (1.3%) to give the Roederer Estate family touch. It was disgorged in November 2023 after 32 months on the yeast.

VINTAGE NOTES

The 2020 vintage in Anderson Valley was marked by a drier-than-normal winter, followed by a warmer-than-usual summer because of the lack of fog. Budbreak and flowering occurred somewhat earlier than during a usual growing season, with harvest for Clark Road vineyard getting under way on Aug. 22 and completed on Sept. 3. With ground water low that season, the berries stayed small, leading to higher acid and concentrated flavors. Despite the daytime heat in most of the valley, chilly nights and some rare morning fog slowed ripening somewhat at Clark Road, which resulted in a mature wine with focused acidity, pronounced complexity and fine structure.

TASTING NOTES

Flint and pastry crust aromatics that showcase long aging on the yeast give way to delicate ripe cherry flavors. The bubbles are soft on entry and respect the character and structure of this 76.8% Pinot Noir, 23.2% Chardonnay blend. It is bolder than usual Roederer Estate blends, yet delicate and long. It is a food wine champion due to its Pinot structure and low dosage at 5 g/L.

APPELLATION	DISGORGED	TA
Anderson Valley	February 2024	8.4 g/L
VARIETALS	DOSAGE	PH
76.8% Pinot Noir, 23.2% Chardonnay	5.0 g/L	3.16
RESERVE 1.3%, Vintages 2017 and 2018	CASES PRODUCED 575	ALCOHOL 12.9%