



ROEDERER ESTATE

Roederer Estate

1998 L'ERMITAGE
ANDERSON VALLEY

L'Ermitage is Roederer Estate's special tête de cuvée that has consistently been rated as one of California's top sparkling wines since its debut in 1989. As in Champagne, L'Ermitage is made only in exceptional years of pre-selected grapes that come from the very best lots.

Winemaking

The color of the 1998 L'Ermitage is a nice yellow with golden hues highlighting the tiny bubbles and long lasting foam. On the nose there are subtle notes of quince jam and honey intermingled with licorice and white flowers. The palate is creamy with soft floral and honey accents. The 1998 L'Ermitage is a lively and elegant wine with an excellent balance of fruit and acidity. 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 that same one that is used in Champagne: Only the tête de cuvée—the best of the vintage—is selected. These are exceptional wines that create a "noble" (special) blend and allow for longer aging which produces a fine wine with elegance and finesse. Four members of the blending team include winemakers from Champagne Louis Roederer and Roederer Estate, together totaling over 130 years of experience with Roederer. The wine for the dosage added to the 1998 L'Ermitage was the 1996 wine liquor aged for 5.5 years in a French oak cask. Following disgorgement, L'Ermitage was aged an additional ten months on the cork prior to release from the winery.

Additional Information

1998 was a slow growing season with a wet spring and a relatively cool summer. This slow, yet even maturation resulted into a good balance of the fruit. It was a late harvest that did not start until 12 September and lasted until 13 October. Coincidentally, 1998 was the first time in Roederer's 15 years in the Anderson Valley that we started our harvest later than in Champagne.

Technical Information

Appellation:	Anderson Valley
Varietal(s):	Approximately 52% CH and 48% PN, with 3% aged reserve wine.
Wine Alcohol:	12.2%
pH Level:	3.0
Residual Sugar:	1.2