



# ROEDERER ESTATE

## Roederer Estate

1999 L'ERMITAGE

L'Ermitage is Roederer Estate's special Tête de Cuvée, which has consistently been rated 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 only the very best lots.

### Winemaking

The 1999 vintage showed similarities to 1998 with a cool spring, late bud break and harvest beginning on September 14th, ending October 20th. The yield of grapes was just above average, which explains the good balance, nice concentration of the berries and, for the first time, a crop of Pinot Noir averaging nearly 45% of the total. 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" (special) blend that allows for longer aging, which produces a fine wine with elegance and finesse. Four members of the blending team include winemakers from Champagne Louis Roederer in France and Roederer Estate in California, together totaling over 130 years of experience. The wine for the dosage added to the 1999 L'Ermitage was 1994 wine liquor aged for 9 years in a French oak cask. Following disgorgement, L'Ermitage was aged an additional six months (minimum) on the cork prior to release.

### Tasting Notes

Fine tiny bubbles and a long lasting mousse are the usual footprints of the L'Ermitage cuvée. The 1999 vintage has a delicate golden color, with notes of "brioche"—a delicious French pastry with butter. The palate is creamy, with a fresh citrus quince and yeasty taste on a long smooth finish.

### Technical Information

<b>Wine Alcohol:</b>	11.8%
<b>pH Level:</b>	2.98
<b>Residual Sugar:</b>	1.2%
<b>Suggested Retail Price:</b>	\$47