



ROEDERER ESTATE

Roederer Estate

2000 L'ERMITAGE
ANDERSON VALLEY

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

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 2000 L'ERMITAGE was 2000 wine liquor aged for 5 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. This cuvee of the Millennium is fruity (apple, peach) with a delicate bread crust note. Mouth feel is on well balanced wine with baked apple flavors and a long and round creamy finish.

Additional Information

The 2000 vintage was on a normal Anderson Valley pattern: a mild winter with some late rains and harvest starting August 22nd, ending September 19th. The yield was moderate and the mild summer let the grapes ripen slowly, allowing for firmer skins and very clean flavors. Overall the sugar and acid ratio was well balanced.

Technical Information

Appellation:	Anderson Valley
Varietal(s):	53% Chardonnay 47% Pinot Noir 3.5% aged reserve wine
Wine Alcohol:	11.8%
pH Level:	2.98
Residual Sugar:	1.2
Suggested Retail Price:	\$45