



Roederer Estate

2006 L'ERMITAGE
ANDERSON VALLEY

L'Ermitage, Roederer Estate's special Tête de Cuvée, is a sparkling wine made only in exceptional years from pre-selected, estate-grown grapes. Carrying on the tradition of Champagne Louis Roederer in France, Roederer Estate produces its sparkling wines in the traditional French methode 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" (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 reserve dosage added to the L'Ermitage 2006 was aged seven and a half years in a French oak cask. Following disgorgement, L'Ermitage 2006 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 cuvée is showing great notes of toasted bread crust and quince. The mouthfeel is smooth, velvety, creamy with a well enveloped acidity and long finish.

Harvest

The 2006 vintage followed a very wet winter that allowed for maximum ground water capacity. Spring frost being mild and summer being sunny, Mother Nature ended up being very generous with very large yields. Ripening happened slowly and was spread over five weeks, which kept both sugar and acidity in check even though the season ran longer than usual. Such a large harvest was a blessing in giving the winemaker lots of choices within the many wine lots both for reserve aging and for vintage bottling.

Technical Information

Appellation:	Anderson Valley
Varietal(s):	52% Chardonnay, 48% Pinot Noir - 4% aged reserve wine, vintage 2003
Wine Alcohol:	12.6%
pH Level:	3.14
Residual Sugar:	1.1
Number of Cases	3,259 - 4.5 Litre cases
Produced:	
Suggested Retail Price:	\$47.99