



Roederer Estate

2006 L'ERMITAGE ROSÉ
ANDERSON VALLEY

L'Ermitage Rosé is Roederer Estate's first-ever special Tête de Cuvée Rosé. As in Champagne, L'Ermitage is made only in an exceptional year of pre-selected grapes that come from the very best lots of Roederer Estate's own 580 acres of vineyards.

Winemaking

Roederer Estate wines are made with juice from just the cuvée, i.e. the first pressing of the grapes; 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, which allows for longer aging and 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 rosé blend is crafted using a small fraction of red wine, from Pinot Noir grown on the Estate, especially made for this purpose using Burgundian maceration technique that allows skin contact to extract color and aromas. This red wine brings delicate berry flavors and a nice color to further extend the L'Ermitage smoothness and subtleties - allowing for a unique tasting experience. About 4.2 percent of red wine of pinot noir was used in the blend. The wine for the dosage used in the L'Ermitage Rosé was the 2006 wine liquor, aged for 8 years in a French oak cask. Following disgorgement, L'Ermitage was aged an additional eight months (minimum) on the cork prior to release.

Tasting Notes

L'Ermitage Rosé brings complexity and smoothness to a higher level. The delicate salmon colors enhance the tiny bubbles and creamy mouthfeel. Notes of bread crust, baked apples and fruit candy create an elegant and complex wine. The wine is crisp with great acid on notes of quince jelly and light vanilla.

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.

Additional Information

Disgorged: January 2014

Technical Information

Appellation:	Anderson Valley
Varietal(s):	49.8% Chardonnay, 50.2% Pinot Noir, of which 3.9% is aged reserve wine from 2003
Wine Alcohol:	12.8%
Dosage:	10.3 g/l
Acidity:	0.8%
pH Level:	3.14
Residual Sugar:	1.0%
Number of Cases	900 - 9 Litre cases
Produced:	
Suggested Retail	\$64.99

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Price: