



# EXTRA DRY

ANDERSON VALLEY



## HISTORY

Founded in 1982, Roederer Estate is nestled in Mendocino County's cool, fog-shrouded Anderson Valley. As the California property of Champagne Louis Roederer, Roederer Estate builds upon a centuries-old tradition of fine winemaking. The premium grape-growing region's proximity to the Pacific Ocean gives rise to a gentle cycle of warm days and cool nights, allowing grapes to mature slowly on the vine and develop full varietal character.

Among the very few California sparkling wine houses that only sources estate-grown fruit, Roederer Estate is also meticulous about all of its farming decisions. The winemaking process begins with in-depth knowledge of the estate soils to introduce an open lyre trellis system or high-density plantation, extends to the decision to farm vineyards organically and biodynamically, and finishes by painstakingly tracking grape maturity to achieve perfect balance at harvest.

## WINEMAKING

Roederer Estate's winemaking style is based on two elements: ownership of its own vineyards and the addition of oak-aged reserve wines to each year's blend or cuvée. All the grapes for the Anderson Valley wines are grown on the estate. Oak-aged wines from the estate's reserve cellars are added to the blend (10% to 15%), creating a multi-vintage cuvée in the traditional Louis Roederer style.

Only the cuvée (first pressing of 120 gallons/ton) is used; no première or deuxième taille. The fermentation takes place in high-grade stainless steel tanks at 65°F. Zero to minimal malolactic fermentation is used in order to ensure the wines age well and retain the fresh, precise and well-defined style that is one of the hallmarks of Roederer Estate wines.

## TASTING NOTES

The primary difference between our Brut Multi-Vintage sparkling wine and our Extra Dry, which is available only in our Tasting Room, is the dosage level. With Extra Dry, the level rises from 10 g/L to 22 g/L, which makes it fruitier than our classic Brut, but it maintains a similarly elegant style. Extra Dry features flavors of apple, pear, spices and toasted nuts. It is fresh and bright but with great finesse and complexity.

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### APPELLATION

Anderson Valley

### DOSAGE

22 g/L

### TA

7.5 g/L

### VARIETALS

60% Chardonnay, 40% Pinot Noir

### CASES PRODUCED

400

### pH

3.13

### RESERVE

10% to 15%

### ALCOHOL

12.5%

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