



ROEDERER ESTATE

BRUT LIBRARY RESERVE

Anderson Valley



HISTORY

Founded in 1982, Roederer Estate is nestled in Mendocino County's 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.

Brut Library Reserve Sparkling Wine is an extended-aging expression of our signature Brut MV. Winemaker Arnaud Weyrich originally envisioned this bottling as an exploration of time's influence on sparkling wine, allowing it to age longer on the yeast and cork to reveal new layers of depth and nuance. While our Brut MV typically ages for 2½ years on the yeast before disgorgement, followed by several months on the cork, Brut Library Reserve undergoes an extended evolution—spending a minimum of 3 years on the yeast and an additional 3 years aging on the cork.

TASTING NOTES

During the additional time on the yeast, this wine gains in richness and complexity. While aging on the cork, the wine loses some pressure as it gains oxygen. This allows tertiary aromas to develop and deepen, resulting in a wine with gentle notes of butterscotch, honey and caramel, along with baked apple and pastry crust elements.

APPELLATION

Anderson Valley

ALCOHOL

12.9%

TA

8.4 g/L

VARIETALS

58% Chardonnay, 42% Pinot Noir

DOSAGE

8.5 g/L

PH

3.06

RESERVE

12% oak-aged reserve wine

CASES PRODUCED

568
