



Brut

Multi-Vintage (Current)

JS	94	WS	92
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OVERVIEW

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 its farming decisions. The winemaking process begins with in-depth knowledge of the Estate soils to introduce 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 (10% to 15%). 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, 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 characteristics of Roederer Estate wines.

TASTING NOTES

Roederer Estate Brut is crisp and elegant with complex pear, spice and hazelnut flavors. It is fresh and lightly fruity with great finesse and depth of flavor.

TECH

Appellation: Anderson Valley, California, United States

Varietals: Approximately 60% Chardonnay, 40% Pinot Noir

Wine Alcohol: 12.5%

pH: 3.1

Residual Sugar: 10 g/L

Aging: Aged a minimum of two years on the yeast

Cases Produced: 85,000 – 9 Litre cases