

ROTH

ESTATE



WINE CLUB NEWSLETTER | JANUARY 2021

FEATURED WINE SELECTION

Your wine selection will vary based on your club membership preferences.

Enjoy 30% savings on orders of current club wines within 30 days of your shipment.



2017 RESERVE CHARDONNAY CARNEROS

The 2017 Carneros Chardonnay is rich and expressive. This multi-layered Chardonnay presents enticing aromas of golden apple, toasted hazelnut, baking spices and finishes with refreshing citrus notes. A Bright acidity, indicative of its Los Carneros origins, mingles pleasantly with flavors of freshly baked brioche for a rounded mouth-feel.

COMPOSITION	100% Chardonnay
AGING	10 months in French, Hungarian and American oak, 85% new
ALCOHOL	14.9%
TA	6.30 g/L
pH	3.71

Retail \$40.00 | Wine Club \$32.00 | Reorder: \$28.00



2018 RESERVE SMOKEY RIDGE VINEYARD ZINFANDEL DRY CREEK VALLEY

Our Smokey Ridge Vineyard Zinfandel delivers a strong interpretation of the renowned Dry Creek Valley growing region. The name alludes to the morning fog that covers the vineyard site. Our 2018 vintage is a dark purple in the glass and expresses robust aromas of blackberry, white pepper and cassis. The palate is medium-bodied with flavors of ripe plum, raspberry and oak spice. Well integrated tannins are balanced by a lively acidity while additional fruit notes linger on the finish.

COMPOSITION	89% Zinfandel, 11% Petite Sirah
AGING	16 months in French and Hungarian oak, 60% new
ALCOHOL	15.1%
TA	5.7 g/L
pH	4.11

Retail \$42.00 | Wine Club \$33.60 | Reorder: \$29.40

2018 CABERNET SAUVIGNON
ALEXANDER VALLEY



Our 2018 Cabernet Sauvignon is bold, full-bodied and rich. Dark in color, it displays mighty aromas of intense dark fruit, cassis and cocoa powder. The palate displays exceptional balance with rich and layered flavors of black cherry, plum, mocha, toast and a subtle minerality. Firm tannins gain power as the wine moves across the palate, leading to a lingering, structured finish.

COMPOSITION	95% Cabernet Sauvignon, 2% Malbec, 2% Syrah, 1% Petit Verdot
AGING	18 months in French and Hungarian oak, 30% new
ALCOHOL	14.8%
TA	6.5 g/L
pH	3.78

Retail \$30.00 | Wine Club \$24.00 | Reorder: \$21.00

**ROTH ULTIMATE EATS:
GRILLED PORTERHOUSE STEAK WITH GARLIC CONFIT**

Enjoy this ultimate steak recipe by our estate Chef de Cuisine, Alec Graham.

INGREDIENTS

Garlic Confit

20 Garlic Cloves
2 cups Olive Oil

Porterhouse Steak

One 3lb, 2 inch thick Porterhouse Steak
Salt and Pepper to taste



INSTRUCTIONS

1. In a small sauce pan, combine garlic and olive oil and simmer on low heat for 20 minutes or until the garlic is tender.
2. Season the steak liberally with salt and pepper on both sides.
3. Grill steak over high heat for about 10 minutes per side, or until desired internal temperature is reached.
4. Cut the meat away from the bone and slice into strips. Garnish with garlic confit and coarse sea salt and enjoy with our 2018 Cabernet Sauvignon!

Share yours   #RothsUltimateEats

REORDER INFORMATION

Enjoy 30% savings on re-orders of current club wines. Order 12 or more bottles of any of the current club wines and receive \$10 ground shipping (not valid to HI or AK). To order, please visit www.rothwinery.com, or contact us at 855.248.1910 or wineclub@rothwinery.com.

Offer expires March 1, 2021.

2017 RESERVE CHARDONNAY, CARNEROS

Retail \$40.00 | Wine Club \$32.00 | Reorder: \$28.00

2018 RESERVE SMOKEY RIDGE VINEYARD ZINFANDEL, DRY CREEK VALLEY

Retail \$42.00 | Wine Club \$33.60 | Reorder: \$29.40

2018 CABERNET SAUVIGNON, ALEXANDER VALLEY

Retail \$30.00 | Wine Club \$24.00 | Reorder: \$21.00



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