

ROTH

ESTATE



Russian River Valley

2017 BARREL SELECT SAUVIGNON BLANC

THIS 2017 SAUVIGNON BLANC IS HAND-SELECTED FROM OUR BEST BARRELS. IT IS A RICH EXPRESSION OF RUSSIAN RIVER VALLEY FRUIT WITH NOTES OF TANGERINE, NECTARINE, KIWI, LIME ZEST AND MELON. INTRIGUING NOTES OF FLORAL HONEYSUCKLE, SUBTLE BARREL SPICE AND FLINT BALANCE THE VIBRANT FRUIT-FORWARD PALATE. THIS FRESH AND FULL-FLAVORED SAUVIGNON BLANC IS SURE TO PLEASE ON A WARM DAY!

VINTAGE

In 2017, ample winter rainfall provided much needed relief in the Russian River Valley. Consistently sunny days throughout the spring and summer with heat spikes in September resulted in an early harvest. With harvest finishing in early fall, we were unaffected by the October wildfires and the fruit came in with exceptional quality.

VINEYARDS & WINEMAKING

Our Sauvignon Blanc comes from our estate in the warmer end of the acclaimed Russian River Valley AVA of Sonoma County. Known for its cool, foggy climate that sweeps in from the Pacific Ocean and its alluvial soils, this river valley is an idyllic site for growing Sauvignon Blanc. The grapes were harvested August 30 - September 13, 2017. After harvest, the fruit was 100% barrel fermented and aged 8 months in neutral French oak adding a full and creamy texture to the wine. We selected the finest barrels and bottled the wine in July of 2018.

COMPOSITION & ANALYSIS

Appellation: Russian River Valley

Composition: 97% Sauvignon Blanc, 2 % Sauvignon Gris, 1% Sauvignon Musque

Cooperage: Aged 8 months in neutral French oak

TA: 5.86 g/L | pH: 3.40 | Alc: 14.5% | Production: 247 cases