

ROTH

ESTATE



Reserve

ALEXANDER VALLEY

2017 CABERNET SAUVIGNON

OUR 2017 RESERVE ALEXANDER VALLEY CABERNET SAUVIGNON EXHIBITS THE STYLE AND ESSENCE OF THIS DISTINCT REGION- RICH, DARK BERRY FLAVORS, SUPPLE TANNIN AND COMPLEXITY. INKY-PURPLE IN COLOR, IT DISPLAYS AROMAS OF BLACKBERRY PIE, WET STONE AND DRIED FRUIT. VELVETY TANNIN AND AN EXCEPTIONAL STRUCTURE SUPPORT PROMINENT NOTES OF DARK BERRIES, WITH SPEARMINT AND GRAPHITE. ENJOY NOW OR CELLAR FOR THE NEXT FEW YEARS AND INDULGE IN THE MATURED PROFILE OF AN ALREADY SUPERB WINE.

VINTAGE

In 2017, ample winter rainfall provided much needed relief in the Alexander 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

After a three-day cold soak, we crushed and fermented the grapes in stainless steel tanks. After pressing, each lot was blended or lightly egg-white fined to remove green tannins. A small portion of Syrah was added for balance and aromatics. Once fermentation was complete, the wine was transferred to barrel and stirred weekly until malolactic fermentation was complete. After 20 months of aging in 65% new French and American oak, the wine was then bottled in July 2019.

COMPOSITION & ANALYSIS

Appellation: Alexander Valley

Composition: 95% Cabernet Sauvignon, 5% Petit Verdot

Cooperage: Aged 20 months in French and American oak, 65% new

TA: 6.1 g/L | pH: 3.82 | Alc: 14.9% | Production: 378 cases