

ROTH

ESTATE



Reserve

SONOMA COUNTY 2018 MALBEC

OUR INAUGURAL RELEASE 2018 RESERVE MALBEC IS ALL THINGS DARK AND POWERFUL. IT OPENS WITH ROBUST AROMAS OF BLACKBERRY, RASPBERRY, AND TOASTED SPICE. STRUCTURED AND DENSE ON THE PALATE WITH FLAVORS OF JUICY BLACK CHERRY, BLACK TEA, LEATHER AND CIGAR BOX. BOLD TANNINS LINGER ON THE FINISH WITH ADDITIONAL NOTES OF CEDAR AND TOAST. ENJOY NOW OR CELLAR FOR SEVERAL YEARS FOR ADDITIONAL COMPLEXITY.

VINTAGE

2018 proved to be a steady and moderate vintage. We had great fruit set and a mild summer allowing the fruit to mature at an ideal pace. The end result was an abundance of high-quality fruit with balanced acid, sugar and tannin levels. All of our 2018 wines display great uniformity and outstanding complexity.

VINEYARDS & WINEMAKING

After a five-day cold soak, we crushed and fermented the grapes in stainless steel tanks. Once fermentation was complete, the wine was pressed off the skins then transferred to barrels and stirred twice monthly until the secondary malolactic fermentation was complete. After 22 months of aging in 80% new French and American oak, the wine was filtered and bottled in December 2020.

COMPOSITION & ANALYSIS

Appellation: Sonoma County

Composition: 100% Malbec

Cooperage: Aged 22 months in French oak, 70% new

TA: 6.2 g/L | pH: 3.77 | Alc: 15.5% | Production: 145 cases