

ROTH

ESTATE



Carneros

2017 CHARDONNAY

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.

VINTAGE

The 2017 growing season began with ample winter rainfall which replenished water sources and soils. Consistently sunny days throughout the spring and summer, with heat spikes in September, resulted in an early harvest. The fruit entered the winery in September, high in quality and with exceptional profiles.

VINEYARDS & WINEMAKING

The 2017 Roth Chardonnay is sourced from the Los Carneros AVA. the grapes were barrel aged in French, American and Hungarian oak for 10 months. Los Carneros is located between Sonoma and Napa counties and runs along the base of Mayacamas Mountains. It's characterized by its cool climate from the nearby Pacific Ocean making the region well-suited for cool-climate varietals such as Chardonnay and Pinot Noir. The Chardonnay from this AVA is known for its good acidity and balance. After harvest, the grapes were barrel aged in French, American and Hungarian oak for 10 months.

COMPOSITION & ANALYSIS

Appellation: Los Carneros

Composition: 100% Chardonnay

Cooperage: 10 months in French, American and Hungarian oak, 85% New

TA: 6 g/L | pH: 3.71 | Alc: 14.9% | Production: 202 cases