

ROTH

ESTATE



Reserve

ALEXANDER VALLEY 2021 RESERVE RED WINE

BOLD, CONCENTRATED AND RICHLY LAYERED, OUR 2021 ALEXANDER VALLEY RESERVE RED WINE OPENS WITH AROMAS OF HAZELNUT, CINNAMON, TOFFEE, CRANBERRY, AND PLUM. THE PALATE EXHIBITS AMPLE BLACK CHERRY FRUIT FLAVORS ACCENTED BY BAKING SPICE, TOBACCO, BLACK TEA, AND COCOA. FRESH TANNINS CARRY THIS WINE THROUGH THE EXTENSIVE FINISH. SERVE WITH SHORT RIBS, SHEPHERDS PIE, OR JAMBALAYA.

VINTAGE

The winter of 2020-2021 had minimal rainfall and mild temperatures leading to drought conditions throughout Sonoma County. With a warmer than average winter and spring, budbreak was two weeks ahead of normal. Summer was warm and dry, with a few short heat spikes. The warm weather resulted in beautifully ripened fruit and a fairly early harvest.

VINEYARDS & WINEMAKING

After a three-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 20 months of aging in 40% new French and American oak, the wine was filtered and bottled in July 2023.

COMPOSITION & ANALYSIS

Appellation: Alexander Valley

Composition: 91% Cabernet Sauvignon, 5% Malbec, 4% Petit Verdot

Cooperage: Aged 20 months in French and American oak, 40% new

TA: 6.11 g/L | pH: 3.77 | Alc: 15.0% | Production: 489 cases