

ROTH

ESTATE



Reserve

ALEXANDER VALLEY

2022 CABERNET SAUVIGNON

OUR 2022 RESERVE CABERNET SAUVIGNON OFFERS BOOMING AROMAS OF ROASTED COFFEE, NUTMEG, AND PEPPER. A POWERHOUSE ON THE PALATE, THIS WINE DELIVERS ABUNDANT DARK BERRY PRESERVES, ANISE, AND DRIED FIGS WITH AMPLE TANNIN AND BALANCED ACIDITY. ENJOY WITH WAGYU HANGAR STEAK SMOTHERED IN CHIMICHURRI, OR BRAISED BEEF SHORT RIBS.

VINTAGE

The winter of 2021-2022 had minimal rainfall and mild temperatures, adding to drought conditions in Sonoma County. With mild winter and spring temperatures, bud break was ahead of average. Summer was warm and dry, with above-average temperatures in August leading to an earlier 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 20% new American oak and French oak, the wine was filtered and bottled on August 2, 2024.

COMPOSITION & ANALYSIS

Appellation: Alexander Valley

Composition: 96% Cabernet Sauvignon, 3% Cabernet Franc, 1% mixed red

Cooperage: Aged 20 months in 50% American and 50% French oak, 20% new

TA: 5.63 g/L | pH: 3.75 | Alc: 15.0% | Production: 156