

ROTH

ESTATE



Reserve SONOMA COUNTY 2021 MERLOT

OUR 2021 RESERVE MERLOT OFFERS AROMAS OF VANILLA BEAN, NUTMEG, TOASTED GRAHAM CRACKER, AND PLUM. THE PALATE EXHIBITS AMPLE DARK PLUM PRESERVE CHARACTERS WITH VELVETY TANNINS, AND A DECADENT MOUTHFEEL. BROWN SUGAR NOTES CARRY THROUGH ON THE FINISH.

VINTAGE

The winter of 2020-2021 had minimal rainfall and mild temperatures leading to drought conditions throughout California's North Coast. 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. Small amounts of Cabernet Sauvignon and Petit Verdot were added to the final blend for additional structure and complexity. After 20 months of aging in new French and American oak, the wine was filtered and bottled in July 2023.

COMPOSITION & ANALYSIS

Appellation: Sonoma County

Composition: 85% Merlot, 10% Cabernet Sauvignon, 5% Petit Verdot

Cooperage: Aged 20 months in French and American oak, 75% new

TA: 5.94 g/L | pH: 3.83 | Alc: 15.0% | Production: 513 cases