

ROTH

ESTATE



Reserve SONOMA COUNTY 2022 MALBEC

THE 2022 SONOMA COUNTY RESERVE MALBEC OFFERS AN AROMATIC BOUQUET FEATURING RED ROSE, BLACK CHERRY, AND SWEET TOBACCO. VELVETY TANNINS ADD ELEGANT TEXTURE TO LAYERS OF RASPBERRY AND LEATHER FLAVORS, ACCENTED BY A TOUCH OF NUTMEG. ENJOY WITH ELK, PAELLA, OR PORK 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 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 20 months of aging in 35% new French and American oak, the wine was filtered and bottled in August 2024.

COMPOSITION & ANALYSIS

Appellation: Sonoma County

Composition: 90% Malbec, 7% Petit Verdot, 3% Cabernet Sauvignon

Cooperage: Aged 20 months in French and American oak, 35% new

TA: 5.91 g/L | pH: 3.68 | Alc: 15.0% | Production: 150 cases