

ROTH

ESTATE



Russian River Valley 2020 ROSÉ OF MALBEC

OUR INAUGURAL RELEASE 2020 ROSÉ OF MALBEC IS A VIBRANT AND FRESH EXPRESSION OF RUSSIAN RIVER VALLEY FRUIT. A LOVELY PALE SALMON COLOR IN THE GLASS, THIS WINE OPENS WITH BRIGHT AROMAS OF STRAWBERRY, CITRUS AND ROSE PETAL. THE PALATE IS CRISP AND REFRESHING WITH LIVELY ACIDITY AND FLAVORS OF JUICY MELON, GUAVA, CITRUS BLOSSOM. THE FINISH IS SOFT AND ROUND WITH A SUBTLE MINERALITY. ENJOY THIS WINE CHILLED ON A WARM DAY WITH SOFT CHEESES, FRESH VEGETABLES OR BY ITSELF.

VINTAGE

The winter of 2019-2020 produced average rainfall in Sonoma County with the bulk of rainfall January through May. Spring temperatures were mild and warm, with bud break two weeks earlier than average. Temperatures during the summer were above average, which led to early grape ripening and an early harvest.

VINEYARDS & WINEMAKING

Our Rosé of Malbec comes from a single vineyard block located just across the street from our estate, on the warmer end of the acclaimed Russian River Valley AVA of Sonoma County. This site features clay, rock and loamy soils that are the ideal growing conditions for Malbec. The grapes were hand harvested on September 24, 2020, then gently crushed and cold soaked on the skins just long enough to create a the lovely pale salmon color. To maintain freshness and create a crisp style, it was cold fermented and aged in 100% stainless steel.

COMPOSITION & ANALYSIS

Appellation: Russian River Valley

Composition: 100% Malbec

TA: 5.74 g/L | pH: 3.36 | Alc: 14% | Production: 215 cases