

ROTH

ESTATE



Reserve

CHALK HILL

2023 RESERVE RED WINE

THE 2023 RESERVE RED IS A BOLD AND SOPHISTICATED EXPRESSION, OPENING WITH A COMPLEX NOSE OF CASSIS AND BLACK PEPPER LAYERED OVER SAVORY NOTES OF LEATHER, TOBACCO, NUTMEG, AND A DISTINCT STRIKE OF FLINT. ON THE PALATE, THE WINE REVEALS A RICH, STRUCTURED CORE WHERE HAZELNUT, CEDAR, AND TOFFEE INTERTWINE WITH LINGERING SPICE AND EARTHY TOBACCO. FIRM YET REFINED SILTY TANNINS PROVIDE A VELVETY FINISH, MAKING THIS AN EXCEPTIONAL MATCH FOR HEARTY, WOOD-FIRED DISHES SUCH AS PULLED PORK, BRAISED SHORT RIBS, OR A CLASSIC TRI-TIP STEAK.

VINTAGE

The winter of 2022-2023 saw record rainfall, ending years of drought conditions throughout Sonoma County. With below average temperatures in winter and spring, budbreak was significantly delayed. Continued cool weather through summer led to harvest beginning 2 weeks later than average. This gave the grapes ample time to hang on the vine which helped develop full flavors while maintaining vibrant acidity.

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 21 months of aging in 70% new French oak, the wine was filtered and bottled in July 2025.

COMPOSITION & ANALYSIS

Appellation: Chalk Hill

Composition: 50% Cabernet Sauvignon, 20% Malbec, 20% Petit Verdot, 10% Merlot

Cooperage: Aged 21 months in French oak, 70% new

TA: 5.8 g/L | pH: 3.71 | Alc: 15.0% | Production: 118 cases