

ROTH

ESTATE



Reserve SONOMA COUNTY 2021 MALBEC

THE 2021 MALBEC OFFERS A FLORAL BOUQUET WITH BLACK FRUITS, AND GRAPHITE NOTES. THE JUICY ENTRY LEADS TO RICH, FULL-BODIED FLAVORS OF CHOCOLATE COVERED CHERRIES AND NUTMEG NUANCE, SUPPORTED BY FIRM, ROBUST TANNINS.

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 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 24 months of aging in 20% new French oak, the wine was filtered and bottled in July 2023.

COMPOSITION & ANALYSIS

Appellation: Sonoma County

Composition: 89% Malbec, 10% Petit Verdot, 1% mixed reds

Cooperage: Aged 24 months in French and American oak, 20% new

TA: 5.73 g/L | pH: 4.0 | Alc: 15.0% | Production: 500 cases