

ROTH

ESTATE



Reserve SONOMA COUNTY 2022 MERLOT

OUR 2022 SONOMA COUNTY RESERVE MERLOT OPENS WITH VANILLA BEAN AND TOASTED SPICE ON THE NOSE. THE SULTRY PALATE LAYERS BLACK TEA, MOLASSES, AND COCOA OVER SILKY TANNINS LASTING THROUGH THE EXTENDED FINISH. PAIR WITH PRIME RIB OR CREAMY MUSHROOM PASTA.

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 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 18 months of aging in 70% new French oak, the wine was filtered and bottled in April 2024.

COMPOSITION & ANALYSIS

Appellation: Sonoma County

Composition: 100% Merlot

Cooperage: Aged 18 months in French oak, 70% new

TA: 5.9 g/L | pH: 3.61 | Alc: 15.0% | Production: 150 cases