

ROTH

ESTATE



WINEMAKER'S NOTES

2017 RUSSIAN RIVER VALLEY CHARDONNAY

BOLD. UNAPOLOGETIC. ROTH ESTATE IS A BOLD EXPRESSION OF LUXURY BORDEAUX VARIETALS FROM SONOMA COUNTY'S BEST AVAs. THE WINERY WAS FOUNDED TO HONOR THE BOLD CHARACTER AND RELENTLESS SPIRIT THAT BROUGHT THE FOUNDER'S FAMILY TO AMERICA. IN 2001, ROTH BEGAN PRODUCING CABERNET SAUVIGNON BLENDS FROM EXCEPTIONAL HILLSIDE LOCATIONS IN THE ALEXANDER VALLEY AND ESTABLISHED A FOLLOWING TO WARRANT ITS OWN WINERY, CAVES AND TASTING ROOM IN HEALDSBURG. TODAY, ROTH IS RECOGNIZED FOR ITS HISTORY OF HIGH ACCLAIM AND STRONG COMMITMENT TO PRODUCING BOLD, POWERFUL BORDEAUX WINES WITH THE TRUEST AND BEST EXPRESSIONS OF THE LAND.



OUR THOUGHTS

Our 2017 Russian River Valley Chardonnay is rich and expressive with crisp Fuji apple, lemon meringue, and nutmeg aromas that lead into bright flavors of lemon zest, nectarine, white ginger and a hint of vanilla. With mouth-coating body and balanced acidity, this Chardonnay delivers a long, refreshing finish. Pair this wine with steamed mussels, soft cheeses or enjoy alone.

2017 VINTAGE

The 2017 growing season began with record setting rainfall which replenished water sources and soils. Consistently sunny days throughout the spring and summer with heat spikes in September resulted in an early harvest. The fruit entered the winery in mid-September high in quality and with exceptional profiles.

VINEYARDS & WINEMAKING

Our Chardonnay hails from the Shiloh Vineyard in the acclaimed Russian River Valley AVA of Sonoma County. Known for its cool, foggy climate that sweeps in from the Pacific Ocean and its alluvial and volcanic soils, this river valley is an idyllic site for growing Chardonnay. Once the fruit was brought in after harvest, the grapes were whole-cluster pressed and transferred to tank where it was fermented with native yeast and then racked to French, American and Hungarian oak barrels. After 10 months in barrel (30% new) with regular lees stirring, the wine was bottled.

COMPOSITION & ANALYSIS

100% Chardonnay

Aged sur lie in French, American and Hungarian oak for 10 months (30% New)

Titrateable Acidity: 5.17 g/L | pH: 3.66 | Alcohol by Volume: 14.3%

Cases Produced: 3,000