

ROTH

ESTATE



Reserve

ALEXANDER VALLEY

2021 CABERNET SAUVIGNON

OUR 2021 RESERVE CABERNET SAUVIGNON OFFERS AROMAS OF TOASTED GRAHAM CRACKER, PLUM JAM, BUTTERSCOTCH, AND NUTMEG. THE WINE HAS A FRUIT-FORWARD ENTRY, FOLLOWED BY DARK BERRY COBBLER AND MOLASSES, WITH WELL-BALANCED TANNIN AND LIFTING ACIDITY FLOWING THROUGH THE LONG FINISH. ENJOY WITH WAGYU HANGAR STEAK SMOTHERED IN CHIMICHURRI, OR BRAISED BEEF SHORT RIBS.

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 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 20 months of aging in 25% new American oak and 75% neutral French and American oak, the wine was filtered and bottled in July 2023.

COMPOSITION & ANALYSIS

Appellation: Alexander Valley

Composition: 100% Cabernet Sauvignon

Cooperage: Aged 20 months in 25% new American oak, 75% neutral French and American oak

TA: 6.19 g/L | pH: 3.86 | Alc: 14.6% | Production: 223 cases