

ROTH

ESTATE



WINEMAKER'S NOTES 2014 SONOMA COAST CHARDONNAY

OUR MISSION AT ROTH ESTATE WINERY IS TO WORK WITH THE BEST VINEYARDS TO PRODUCE COMPLEX, SUPERIOR QUALITY WINES THAT EXPRESS TRUE VARIETAL CHARACTER. OUR CHARDONNAY IS A REGIONAL BLEND OF SONOMA COAST FRUIT FROM VINEYARDS DEFINED BY THEIR COASTAL INFLUENCE THROUGHOUT THE LENGTHY REGION. THESE COOL CONDITIONS ARE CAUSED BY THE FOG AND WIND THAT BREEZE THROUGH THE PETALUMA GAP AND LENGTHEN THE REGION'S GROWING SEASON. THE COOLING INFLUENCE OF THE PACIFIC OCEAN IS IDEAL FOR BRIGHT, VIBRANT, FULL-FLAVORED CHARDONNAY.

WINERY BACKGROUND

Great wine begins with great fruit and the relationship between terroir, rootstock, clone and vineyard methods is at the heart of it. For the 2014 vintage, we selected pristine vineyards from the coolest parts of the Sonoma Coast to showcase the very best the region has to offer. The wine was barrel fermented and aged sur lie in French and Hungarian oak for 11 months, 30% of which was new oak. Tropical fruit and crisp apple aromas dominate the nose and then open up to creamy hints of vanilla. This 2014 Chardonnay is bright and crisp on the palate with flavors of yellow apple, pear, ripe pineapple, and orange blossom, balanced by an elegant accent of oak and vanilla. Its bright acidity and minerality highlight its Sonoma Coast origins for a lingering finish.

2014 VINTAGE

2014 was an excellent vintage in the Sonoma Coast. We had a relatively early start to the growing season, but moderate temperatures and consistently dry, warm days throughout the winter and spring resulted in ideal ripening of the fruit. Overall, the vintage produced grapes of high quality and nice acidity. The grapes were harvested September 14th to September 22nd, 2014 at optimum ripeness.

COMPOSITION & ANALYSIS

100% Chardonnay

Aged sur lie in French and Hungarian oak for 11 months

Titrateable Acidity 0.58 g/100mL

pH 3.57

Alcohol by Volume 14.1%

Cases Produced: 6,200 cases

