

ROTH

ESTATE



Reserve SONOMA COUNTY 2019 MALBEC

A VIBRANT YET DEEP PURPLE IN THE GLASS, OUR 2019 RESERVE MALBEC IS A POWERFUL AND DENSE EXPRESSION OF THE VARIETAL. VIVID AROMATICS OF POMEGRANATE, RASPBERRY AND SWEET TOBACCO LEAD TO DEEP FLAVORS OF BLACK CHERRY, DARK CHOCOLATE, LEATHER AND A TOUCH OF BLACK PEPPER SPICE. THOUGH A BOLD AND FULL-BODIED WINE, SILKY TANNINS LINGER ON THE WELL-ROUNDED FINISH. TRY PAIRING THIS MALBEC WITH LEANER RED MEATS, SUCH AS BLUE CHEESE STUFFED BISON BURGER.

VINTAGE

The 2019 growing season started later than usual in many California wine regions. A wet spring followed by cool temperatures allowed the grapes to mature gradually. Cool temperatures continued throughout the growing season resulting in longer hang time and lower sugar yields. Vintners are praising the full flavors, fresh acidity and superb balance of the 2019 vintage.

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 20 months of aging in 75% new French and American oak, the wine was filtered and bottled in December 2021.

COMPOSITION & ANALYSIS

Appellation: Sonoma County

Composition: 100% Malbec

Cooperage: Aged 20 months in French oak, 75% new

TA: 6.19 g/L | pH: 3.57 | Alc: 15.0% | Production: 150 cases