

ROTH

ESTATE



Reserve ALEXANDER VALLEY 2016 RED WINE

OUR 2016 RESERVE RED WINE IS A CLASSIC BORDEAUX BLEND WITH INVITING AROMAS OF BLACK PLUM, BLACKBERRY, CEDAR AND BAKING SPICES. BRIGHT RED FRUITS, MINERALITY AND VANILLA BEAN COMPLEMENT THE WELL-INTEGRATED TANNINS. JUICY RASPBERRY AND EARTHY NOTES PROVIDE DEPTH AND DETAIL FOR A LINGERING FINISH. WHILE APPROACHABLE NOW, IT WILL BENEFIT FROM A FEW YEARS IN THE CELLAR.

VINTAGE

The 2016 vintage was marked by exceptional quality and concentration in the Alexander Valley. Steady rainfall in the winter helped to replenish the dryer soil from the prior years. Overall, the vintage produced high quality grapes with balanced acidity. We harvested the fruit in the cool morning hours of September 12 - October 2, 2016.

VINEYARDS & WINEMAKING

After harvest, we cold soaked a number of the lots to maximize color and flavor extraction. The wine was fermented in temperature controlled stainless steel tanks and pumped over once a day for several days. Once fermentation was complete, the wine was transferred to barrel and stirred weekly until malolactic fermentation was complete. After 16 months of aging in 70% new French oak, it was then bottled in July 2018.

COMPOSITION & ANALYSIS

Appellation: Alexander Valley

*Composition: 68% Cabernet Sauvignon, 12% Merlot, 10% Petit Verdot,
5% Cabernet Franc, 5% Malbec*

Cooperage: Aged 16 months in French oak, 70% new

TA: 5.90 g/L | pH: 3.80 | Alc: 14.9% | Production: 150 cases