

ROTH

ESTATE



Reserve ALEXANDER VALLEY 2017 RED

THE 2017 ALEXANDER VALLEY RESERVE RED WINE IS BOLD, ASSERTIVE, AND RICHLY LAYERED WITH VIVID AROMAS OF BLACKBERRY, BOYSENBERRY, VIOLET, NUTMEG AND HINTS OF ANISE. BROAD, BIG AND CONCENTRATED FLAVORS BURST ON THE PALATE HIGHLIGHTING RIPE CHERRIES, BLACKBERRIES, CASSIS AND COCOA THAT INTEGRATE SEAMLESSLY. THIS WINE HAS A WELL-ROUNDED STRUCTURE AND LINGERING FINISH BEGGING FOR A HEARTY PAIRING OF BEEF TENDERLOIN, RICH STEW OR PEPPER STEAK AND BALSAMIC ONIONS THIS FALL.

VINTAGE

Ample winter rainfall provided much needed relief in the region. Consistently sunny days throughout the spring and summer with heat spikes in September resulted in an early harvest. With harvest finishing in early fall, we were unaffected by the October wildfires and the fruit came in with exceptional quality.

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 20 months of aging in 60% new French and American oak, it was then bottled in July 2019.

COMPOSITION & ANALYSIS

Appellation: Alexander Valley

Composition: 58% Cabernet, 42% Petit Verdot

Cooperage: Aged 20 months in French and American oak, 60% new

TA: 6.2 g/L | pH: 4 | Alc: 14.9% | Production: 134 cases