



ROEDERER ESTATE



BRUT NV

Roederer Estate Brut, the first California sparkling wine produced by Champagne Louis Roederer, builds upon a 200-year tradition of fine winemaking that has made Roederer Champagne among the most sought-after in the world.

TASTING NOTES

The Roederer Estate Brut is crisp and elegant with complex pear, spice and hazelnut flavors. It is fresh and lightly fruity with great finesse and depth of flavor.

WINEMAKING

Roederer's winemaking style is based on two elements: complete ownership of its vineyards and the addition of oak-aged reserve wines to each year's blend or cuvée. All the grapes for the wines are grown on the Estate. Oak-aged wines from the Estate's reserve cellars are added to the blend, creating a multi-vintage cuvée in the traditional Roederer style. Only the cuvée (first pressing of 120 gallons/ton) is used; no premiere or deuxième taille. The fermentation takes place in high-grade stainless steel tanks at 65 degrees Fahrenheit. Zero to minimal malolactic fermentation is used in order to ensure that the wines age well and retain the fresh, somewhat austere style that is one of the characteristics of Roederer wines.

<i>Appellation:</i>	Anderson Valley
<i>Blend:</i>	Approximately 60% Chardonnay, 40% Pinot Noir
<i>Aging:</i>	Aged a minimum of two years on the yeast
<i>Wine Alcohol:</i>	12%
<i>pH Level:</i>	2.95
<i>Residual Sugar:</i>	1.2%
<i>Cases Imported to the US:</i>	80,000 cases annually