



ROTH

WINEMAKER'S NOTE

2010 SONOMA COAST CHARDONNAY

ROTH ESTATE CHARDONNAY IS A REGIONAL BLEND OF SONOMA COAST FRUIT, WITH THE LARGE MAJORITY OF IT COMING FROM THE RUSSIAN RIVER VALLEY, CALIFORNIA'S BEST-KNOWN APPELLATION FOR BOTH CHARDONNAY AND PINOT NOIR. THIS REGION'S GRAVELLY, WELL-DRAINED SOIL AND MILD GROWING CONDITIONS ARE PERFECT FOR PRODUCING STYLISTIC WINES WITH RIPE, SUPPLE FLAVORS COMPLEMENTED BY BRIGHT, CRISP ACIDITY.

2010 ROTH ESTATE CHARDONNAY

The 2010 vintage of the Chardonnay is 100 percent barrel fermented in French oak with only a touch of new oak to maintain true varietal expression. It displays aromas of citrus zest, butterscotch and sweet oak accompanied by focused and concentrated flavors of melons, apricots, pineapple and other tropical notes. This wine has excellent balance with a bright, layered finish and a crisp minerality.

2010 VINTAGE

The 2010 vintage will go down in history as being one of the most extreme and difficult in California. The vintage began with a cold spring and early-season rains, followed by persistent fog that remained until late morning or early afternoon. In mid-August, the cool summer was hit with record-high temperatures, peaking at 116 degrees Fahrenheit. This was devastating for many vineyards, but the cool Sonoma Coast vineyards fared well due to the coastal influences. In general, this vintage required a longer hangtime for Chardonnay, lending to more complex flavors, yet bright, vibrant acidity. This complex vintage will translate to beautiful, complex wines.

COMPOSITION & ANALYSIS

100% Sonoma Coast Chardonnay

Aged 11 months sur lie in 100% French oak

Titrateable Acidity 0.648g/100mL

pH 3.51

Alcohol by Volume 14.2%

4,536 cases (181 barrels) produced

