



ROTH

WINEMAKER'S NOTE

2010 ALEXANDER VALLEY SAUVIGNON BLANC

ROTH ESTATE IS COMMITTED TO MAKING WINES WITH THE TRUEST AND BEST EXPRESSION OF THE DIVERSE AND IDYLIC GROWING CONDITIONS IN SONOMA COUNTY. THE 2010 ROTH SAUVIGNON BLANC DISPLAYS AROMAS OF FRESH FLOWERS AND DRIED CITRUS NOTES. ON THE PALATE, THE WINE IS BRIGHT AND REFRESHING WITH BALANCED NOTES OF GRAPEFRUIT, KEY LIME AND FRESH TROPICAL FLAVORS. FERMENTED ENTIRELY IN STAINLESS-STEEL TANKS, IT HAS BRIGHT ACIDITY AND A MINERALITY ACCENT IN ITS CRISP, PERSISTENT FINISH.

WINERY BACKGROUND

Roth Estate is a family-owned winery dedicated to crafting full-flavored wines grown in exemplary Sonoma County vineyards. Beginning in 2001, Roth committed to producing classic Bordeaux varietals in Alexander Valley. A decade later the winery expanded its winemaking to include cool-climate varietals from the Sonoma Coast.

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 would remain until late morning or early afternoon. In mid-August, the cool summer was then hit with record-high temperatures, which peaked at 116 degrees Fahrenheit. This heat was devastating for many varieties, yet Sauvignon Blanc fared well. In general, the cooler temperatures resulted in longer hangtime for Sauvignon Blanc, which produced complex concentrated flavors, yet bright acidity.

COMPOSITION & ANALYSIS

98% Sauvignon Blanc

2% Viognier

Titrateable Acidity 0.65g/100ml

pH 3.55

Alcohol by Volume 13.2%

15,000 cases (600 barrels) produced





ROTH

RECENT ACCLAIM

2010 ALEXANDER VALLEY SAUVIGNON BLANC

Wine Spectator

89 Points

“Pretty and delicate, with floral and white pepper aromatics that compliment the lemon, pear and apple flavors. Sleek.”

Wine Spectator/August 31, 2011



Highly Recommended

“Light yellow; attractive, floral, herbal, citrus and baked apple aroma with hints of honeysuckle and wet stone; medium to medium-full body; crisp, tight, lemon and melon flavors with tropical notes and crisp acidity; slightly lingering aftertaste. Highly recommended.”

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Meet Mark Molitor



photos by Tori Soper

It was Christmas 1978 that Mark Molitor received a gift that would be the impetus for his present-day career. He was 19 years old, and his parents bestowed on him a book that would prove to be his primer for a future education. "It was Hugh Johnson's World Encyclopedia of Wine," he recalls. "I think they bought it because I had an interest in geography."

Less than ten years later, Molitor and a friend looked into a liquor store that was for sale in Elgin, a suburb about 40 miles outside Chicago. "We were just a couple of greenhorns," Molitor confides, "but we were determined to give this business a go. I knew that the sales reps didn't think we'd survive, but at 25, I actually developed a liking for wine and wanted to learn more."

Turning a drive-in liquor store into a fine wine shop was a feat in 1984. Molitor eventually impressed his reps, and by the time he sold the business five years later, he began working for one of the top distributors in the area, Heritage Wine Cellars.

"I learned so much more about wine from selling it," he claims. He eventually began working with restaurateur friends to build their wine lists (Bistro Banlieue in Lombard and Philanders in Oak Park, respectively), which would eventually help earn awards.

"At that point, I felt there was not much left to do to help them," he notes. So, Molitor turned to the want ads. "It was Sunday at 2 a.m. and I saw the job description: Wine Director wanted for Harry Caray's in Chicago. I sent in my resumé an hour later and got a call Monday morning."

Harry Caray's Italian Steakhouse, named "Best Steakhouse in Chicago" by the Chicago Tribune Dining Poll and Best of Citysearch Poll, is named for the radio and television voice of the White Sox and then, the Chicago Cubs, until he passed away in 1998. The restaurant is home to a museum-quality collection of sports memorabilia, original newspapers and photographs. ■■

Mark Molitor is Corporate Wine Director for Harry Caray's. Since 1987, Harry Caray's Restaurant Group (HCRG), has proven to be one of Chicago's most dynamic and successful restaurant management companies. The enterprise currently operates six restaurants and an off-premise catering company.

Tasting with Mark

Although Mark convincingly sells a majority of red wines to match with Harry Caray's notable steaks, he finds the occasional white wine that is good enough to be a "two-glass" wine-by-the-glass. "We're bombarded with wines to sell, so I have to really choose the wines that will please my guests and encourage the sale of that second glass."

He found that in the **Roth Sauvignon Blanc, Alexander Valley**. "It's a mouth-watering style with tropical undertones," he offers. "I find it crisp and bright with grapefruit, lime and underlying melon—and the finish goes on and on."

Roth 2010 Sauvignon Blanc is paired with Harry Caray's "Best Chicken Vesuvio in the City," an honor documented by Chicago Tribune restaurant critic Phil Vettel.

