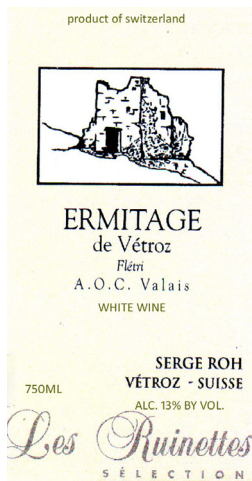


Cave des Ruinettes (Serge Roh)



Ermitage de Vétroz Flétri



At a Glance:

- **Appellation:** AOC Valais
- **Encépagement:** Ermitage/Marsanne (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** c. 4 g/l (2/3 "bees," according to the local classification)
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From parcels among the steep, south-facing terraces of vineyards on the slopes overlooking Vétroz
- **Soil Types and Compositions:** Granitic moraine and black schists
- **Vine Age, Training, and Density:** Head trained and staked, planted at 8,000-10,000 vines/ha and averaging 35 years old
- **Average Yields:**
- **Average Harvest Date and Type:** Entirely manual, usually in December or January

In The Cellar:

- **Fermentation:** Wine ferments with selected yeasts in stainless-steel tanks
- **Pressing:** Pneumatic, whole-cluster direct pressing
- **Time on Lees:** 1-2 months
- **Malolactic Fermentation:** Blocked via temperature and high acidity
- **Élevage:** 6 months in stainless-steel tanks
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined, diatomaceous earth and cartridge filtration
- **Sulfur:** Applied only at harvest, c. 35 mg/l free sulfur

In The Glass:

In the Valais, the weather conditions are such that, with the persistently dry, sunny late season climate, the vigneron has the option of leaving certain grapes, in this instance, the Ermitage (also known as Marsanne) on the vine for late harvest. In fact, in certain vintages, the grapes for this wine are harvested as late as January of the following year. "Flétri" refers to the raisining of the grapes on the vine. Obviously, this is a very limited production affair which Roh normally bottles in 500ml size.