

Cave des Ruinettes (Serge Roh)



The Roh family has its origins in Alsace, having crossed the mountains into the Swiss Valais during the 17th century and settling in the town of Conthey. In 1862, the village was split into two communes: Conthey and its neighbor, Vétroz, where the Roh family now resides and vinifies its 10 ha of vineyards. Serge Roh's father, Marc, began to vinify the grapes from his own vineyard parcels in 1950 and progressively added additional plots of land over the years. Serge joined his father in 1984 after having studied at the cantonal school of agriculture and at the prestigious school of oenology at Changins, taking complete control of the Cave des Ruinettes in 1999. Chief among Serge's improvements has been adoption of an "Integrated Production" on the entire property, relying on less fertilizer and less pesticide in order to reach greater harmony with nature.

The estate's holdings are divided between 4 ha planted to white varieties and 5 ha to black varieties. The white grapes are planted on the steep hillsides, most of which are formed into terraces, with a full south exposure, while black grapes are planted on the plain below. All work is done by hand since the extreme slopes of this magnificent valley do not permit any mechanization.

Viticulture:

- **Farming:** Lutte Raisonnée
- **Treatments:** Synthetic treatments when necessary
- **Ploughing:** Annual hoeing of terraced vineyards. Annual ploughing of vineyards on plain
- **Soils:** Granitic alpine moraines and black schists
- **Vines:** Vines on slopes are head trained and staked, planted at 8,000-10,000 vines/ha and averaging 35 years old. Vines on plain are trained in Cordon de Royat.
- **Yields:** Controlled by avoiding fertilization, severe winter pruning, debudding, and green harvesting
- **Harvest:** Entirely manual, beginning in mid-September and ending in December or January for sweet wines
- **Purchasing:** Entirely estate fruit



Vinification:

- **Fermentation:** Wines ferment with selected yeasts in stainless-steel tanks. Red wines are completely destemmed. Cuvaison lasts 10-15 days.
- **Extraction:** Red wines see punchdowns and pumpovers during cuvaison, depending on the vintage. White wines see bâtonnage only to counter reduction.
- **Chaptalization and Acidification:** None
- **Pressing:** Pneumatic, whole-cluster direct pressing for whites, pneumatic pressing for reds
- **Malolactic Fermentation:** Occurs spontaneously following alcoholic fermentation in red wines, sometimes occurs spontaneously following alcoholic fermentation in white wines

Aging:

- **Élevage:** Wines spend 6 months in stainless-steel tanks
- **Lees:** Wines racked off their lees after 1-2 months of élevage
- **Fining and Filtration:** Unfined, diatomaceous earth and cartridge filtration
- **Sulfur:** Applied only at harvest, c. 35 mg/l free sulfur