

ROCO WINERY

2017 GRAVEL ROAD ROSÉ



WINE ENTHUSIAST
92 points

Editors' Choice

ABOUT GRAVEL ROAD ROSÉ

This 100% Pinot Noir Rosé joins our Pinot Noir and Chardonnay in ROCO's Gravel Road family of wines. The name is derived from the gravel roads that punctuate the hills in the Willamette Valley, leading to the region's finest vineyards. Owner/Winemaker, Rollin Soles crafted this Rosé to be the perfect balance of fruit and acidity: "My favorite Rosés are bright with early summer fruit flavors and a beautiful seamless palate with a rich mineral core. Then, like my new Rosé, it has to sail into a nice long, delicious finish."

2017 VINTAGE NOTES

2017 vintage was completely different from the previous three years when vintners harvested their grapes earlier than normal. The wet, cool spring delayed flowering until late June, setting the stage for a later harvest. Hot, dry conditions prevailed through the summer and fruit set was higher than average requiring thinning to ensure incredible wines. There is a fresh fruit component and complexity that emerges to the forefront in the wines.

WINEMAKING PROCESS

Pinot Noir grapes are handpicked at a low 19 Brix for higher acidity and chilled overnight at 38° F in a large cold storage room. The chilled bunches are then pressed and the juice is sent to a tank. Rosé gets its color from the minimal amount of time the juice is in contact with the skins. After settling in the tank, the juice is inoculated with yeast and racked to neutral French oak barrels for primary fermentation. A portion of the wine then goes through malolactic fermentation to add elegance, complexity, and robust 'lactic acid' texture. Next, the wine is racked to neutral French oak barrels, remaining there for five months before bottling.

WINEMAKER'S TASTING NOTES

"The aromas remind me of the beginning of a red wine Pinot Noir fermentation. There is a "sweet" blending of cherry blossom scents with delicate fresh Willamette Valley strawberry fruit and a base of early summer treats like rhubarb pie and Royal Ann cherry fruit. The wine immerses you in flavors of raspberry, Oregon strawberry, and Bing cherry. The balance of bright acidity and rich, complex fresh fruit in this wine lends it incredible versatility when enjoyed alone, with friends, and with a plethora of food groups."

- Rollin Soles, Winemaker

VARIETAL: 100% Pinot Noir

APPELLATION: Willamette Valley AVA

VINEYARDS: Marsh Estate & Madrona Hill

SOILS: Sedimentary & Loess

CLONES: 777

ALCOHOL: 13.5%

PRODUCTION: 480 cases

RETAIL: \$20/bottle