

ROCO WINERY

2015 RMS BRUT



ABOUT THE RMS BRUT

In 1987, when all other Willamette Valley wine producers were focused on Pinot Noir, Rollin Soles had a different vision. He believed that Oregon was the best place in North America to grow cool climate grapes for sparkling wine. After making wine at Petaluma Winery in Australia, Rollin moved to Oregon and founded Argyle Winery, the state's first sparkling wine production facility.

During his 27+ years with Argyle, Rollin crafted some of the most highly acclaimed New World sparkling wines, which made *Wine Spectator's* Top 100 wines three times, proof that he has mastered the sophisticated craft of fine Méthode Champenoise. Rollin's vision has become a reality as the world continues to discover that the Willamette Valley's cool, maritime climate is indeed ideally suited to world-class sparkling wine production.

THE METHODE CHAMPENOISE PROCESS

This labor-intensive process creates the very best Champagne and high-quality sparkling wines around the world. The wine undergoes a secondary fermentation in bottle creating those signature small bubbles. The process starts with the addition of a liqueur de tirage (a wine solution of sugar and yeast) to a bottle of still wine. This triggers that second fermentation inside the bottle which produces carbon dioxide and lees, or spent yeast cells, which collect at the neck during the riddling process. After an extended time on lees, the bottles are disgorged and the lees is replaced with a solution of wine and sugar, which gives sparkling wine its sweetness.

2015 VINTAGE NOTES

This growing season was one of those warm, sunny experiences that we all desire in the often challenging Willamette Valley. Other than a spot of high temperatures, nearly the entirety of August punched in the 80's with clear blue skies and virtually no precipitation occurred all summer long. On August 28-30th we received a refreshing 1.3 inches of rain, which perked up the vines, the acid bounced back and fruit flavors became livened once again. We were able to pick at optimum ripeness beginning around September 4th through September 23rd.

WINEMAKER'S TASTING NOTES

"Seamless flavor has become an RMS Brut Hallmark. Complex fruit mix of plum, red skinned apple, and yellow cherry is lifted upon bracing citrus acidity. Aromas of cherry, and Anjou pear are framed by vanilla spiced, shortbread-like yeastiness. Despite high acidity, the mid-palate has a beautiful creamy, vanilla, and cracked yeast impression. Sit back and savor the very long, fresh finish, another RMS Hallmark."

- Rollin Soles, Winemaker

International
WINE REPORT
94 points

WINE ENTHUSIAST
93 points
Editors' Choice

Wine Spectator
91 points
www.winespectator.com

JAMES SUCKLING.COM
91 points

VARIETALS: 70% Pinot Noir, 30% Chardonnay

APPELLATION: Willamette Valley AVA

VINEYARDS: Marsh Estate, Gran Moraine, Blossom Ridge & Vista Hills

SOILS: Pinot Noir: Volcanic Basalt | Chardonnay: Marine Sedimentary

CLONES: Pinot Noir: Dijon 115 | Chardonnay: Dijon 95

TIRAGE: 30 months

DOSAGE: 8 grams/liter

DISGORGED: Summer 2018

ALCOHOL: 12.5%

PRODUCTION: 120 cases disgorged

RETAIL: \$65