

ROCO WINERY

2017 RMS BRUT ROSÉ



ABOUT THE RMS BRUT ROSÉ

Having founded Oregon's first sparkling wine production facility, Argyle Winery, it's only natural that Rollin would bring his 30+ years of sparkling expertise to ROCO. After releasing ROCO's first vintage RMS Brut three years ago, this vintage Brut Rosé is the next elegant step in ROCO's sparkling wine program.

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

Ripe but high acidity wine grapes of Pinot Noir and Chardonnay are gently and slowly pressed. The heart juice of the grape berry is collected and fermented in small French Oak barrels to produce a tart still wine. Then, in late winter, this wine is given a small, precise amount of sugar with a sparkling wine yeast. Pushed into a capped Champagne bottle, a second fermentation ensues for about four weeks. The bottles of wine, yeast, and lots of bubbles are then aged in cool storage for 2.5 years. Next, the wine bottles are riddled, or shaken and turned upside down, causing the yeast residue to collect behind the crown cap for removal. Once the yeast is removed, or disgorged, a carefully calibrated "dose" of a few milliliters of a rich wine and sugar mix is added to each bottle prior to corking and wire basketing. The result is delicious sparkling wine. Cheers!

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.

WINEMAKER'S TASTING NOTES

The color is pink Himalayan salt and pink peppercorn; this is sure to be "THE" color of 2021! The nose is a cornucopia of berry fruits and flowers. Look for cherry, hibiscus, Daphne blossom, supported by red plum, salmonberry, and frutti di bosco bright fruits. This flavor may be the most exciting Brut Rose yet produced by ROCO. Think summer berries wrapped in a flaky crust of vanilla, nutmeg, and cinnamon. Fresh Hoody strawberry, Olallaberry zing, a hint of cassis, and a lingering blood orange zest all compliment a delicious long creamy texture.

- Rollin Soles, Winemaker

VARIETALS: 75% Pinot Noir, 25% Chardonnay

APPELLATION: Willamette Valley AVA

VINEYARDS: Madrona Hill, Blossom Ridge, Marsh Estate and Knudsen Vineyards

SOILS: Laurelwood and Marine Sedimentary

CLONES: Pinot Noir: Dijon 777, 115 and 828 | Chardonnay: Dijon 95

TIRAGE: 30 months

DOSAGE: 8 grams/liter

DISGORGED: Winter 2020

ALCOHOL: 12.5%

PRODUCTION: 200 cases disgorged

RETAIL: \$65