

ROCO WINERY

2014 RMS SPARKLING WINE

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.

2014 VINTAGE NOTES

The 2014 growing season started out beautifully and stayed that way to the end. The gentle warm weather allowed the grape flowers to pollinate in large numbers resulting in many grape clusters. The summer was dry and sunny but ended with some rain. These cold rain events at the end of August and mid September were very welcomed. The precipitation perked the vines up delivering extraordinary fruit. The fruit was harvested from September 11th to October 5th. The sparkling wine grapes showed ripe fruit and high acidity.

WINEMAKER'S TASTING NOTES

"The Pinot Noir portion of this cuvee is dominant in the aromatics of this wine and include hints of guava, red grapefruit citrus, and cracked, yeasty biscuit with vanilla spice. On the palate, this wine is lush yet has a lovely firm backbone of natural fruit acid. Look for fruit expression of red skinned apple, plum, and a shift toward white fleshed grapefruit citrus. Tasting sugar dry, with a luxuriously creamy mouth feel, the bracing acidity is balanced on a razor's edge leading to a very pleasant long vanilla, fresh baguette yeasty goodness finish."

- Rollin Soles, Winemaker

VARIETALS: 67% Pinot Noir, 33% Chardonnay

APPELLATION: Willamette Valley AVA

VINEYARDS: Marsh Estate, 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 2017

ALCOHOL: 12.5%

PRODUCTION: 550 cases

RETAIL: \$65



The Washington Post
"This is a splurge-worthy
sparkling wine..."

WINE ENTHUSIAST
94 points
Editors' Choice

International
WINE REPORT
94 points

Wine Spectator
92 points