



2018 GRAVEL ROAD ROSÉ

ABOUT GRAVEL ROAD ROSÉ

Lets have some fun with Willamette Valley Rosé! This may be the first ever Chardonnay based still wine Rosé. We chose our juiciest selection of Wits' End Chardonnay for 90% of the base, then blended it with 10% of our fruitiest Wits' End Pinot Noir clone 777 for color and complexity.

This is a one of a kind Rosé and inspired by a few of my favorite sparkling wine rosés of Champagne! The result is seamless, elegant, and totally delightful on the palate. This is a Wits' End Vineyard Designated Rosé!

2018 VINTAGE NOTES

The 2018 growing season felt more typical to California than the Willamette Valley due to a nearly record dry May that started the season. May saw six days at +79F, with an 89F thrown in for good sunny measure. We received less than an inch of rain in June, and none in August. July and August racked up a total of 10 days at +95F. September shifted into cold, cloudy Willamette Mode with lowered snow levels and a bit of rain. After a nice shot of rain in early October, ideal conditions prevailed from 10th to 22nd for beautiful Willamette ripening. ROCO sets itself up nicely harvesting from vineyards that have capacity to irrigate in these increasingly dry growing seasons.

The wines made are going have generous ripe fruit flavors, yet maintain balanced acidity due to our ability to give each vine a bit of moisture at the right moments of a grapevine's season. ROCO's signature rich mid palate and juicy finish is going to be a winner in the 2018 vintage.

WINEMAKER'S TASTING NOTES

"The aromatics of this wine answer the question, "what do you get when you cross red plum with white peach?" The palate is beautifully rich, with sweet fruit yet made as a dry styled Rosé! It introduces with a lush fruit salad mix of plums and peaches and a touch of Anjou pear. This yummy Rose' abounds with seamless balance from front to finish. ROCO doesn't believe in making a "typical" Rosé!"

- Rollin Soles, Winemaker

VARIETAL: 90% Chardonnay, 10% Pinot Noir APPELLATION: Chehalem Mountains AVA

VINEYARDS: Wits' End Vineyard

SOILS: Marine Sedimentary CLONES: ENTAV 95/777 ALCOHOL: 13.5%

PRODUCTION: 200 cases

RETAIL: \$25/bottle

