

# ROCO WINERY

## 2019 RMS BRUT ROSÉ



92 points  
**Decanter**

### 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!

### 2019 VINTAGE NOTES

This was quite the "Yo-Yo" growing season, so definitely not boring to this old Veteran Vintner, Rollin Soles. The warmer-than-normal start in May with temperatures into the 90's was a worry as there is normally a colder temp at the time. Then, when the shoots were a good 6-8" long, a cold, rainy mid-May hit came for a full two-week period. Then, a warm long summer kicked in. And just as anticipated, from first of September to the 19th, we were presented with nearly 3" of cold rain. Mt. Hood looked fantastic with its early mantle of white snow! Cool temps and refreshing rains after such a long time dry in the vineyards, lifted the aromatics (think "floral" qualities) and the elegance in the palate and in the fruit flavors. It's becoming a pattern here in the Willamette, where we receive a "refreshing wash" of cold rain at the end of August or into early September (15, 16, 17, 19 for example). Seems to brighten and lift the fruit and acidity of our wines.

### WINEMAKER'S TASTING NOTES

"Catch the color of elegant pink rose quartz in the glass as the aromatics erupt with strawberry blossoms, rose petal, a touch of guava, and a lovely cherry, and strawberry watermelon. The palate shines with immediate rich, juicy mouthfeel, and titillates with a multitude of tiny bubbles. Find fruits akin to cranberry flesh and cara cara orange that flows into a "butter cream" textured long finish."

- Rollin Soles, Winemaker

**VARIETALS:** 100% Pinot Noir  
**APPELLATION:** Willamette Valley AVA  
**TIRAGE:** 36 months  
**ALCOHOL:** 12.5%  
**PRODUCTION:** 400 cases disgorged  
**RETAIL:** \$65