

ROCO WINERY

2013 RMS BRUT DELAYED DISGORGEMENT 10-YEAR

ABOUT THE RMS BRUT DELAYED DISGORGEMENT

Introducing the inaugural release of ROCO Winery's 10-Year Delayed Disgorgement Sparkling Wine.

This marks the culmination of a decade-long journey in our Delayed Disgorgement program. For ten years, this wine has matured in the bottle alongside its yeast companions. Picture a harmonious blend of barrel-fermented Pinot Noir and Chardonnay base wines from various vineyard sites, united over a decade ago in this very bottle.

The marriage of Pinot Noir and Chardonnay into a complex, seamlessly fruity delight is a patient process, particularly exemplified in the case of this RMS DD Sparkler which has reached its pinnacle after ten years!

Now, add the rich mouthfeel and autolysis aromas of sparkling wine yeasts in contact with this wine for 10 years. Over time, the yeast in each bottle split open (lyse) releasing compounds that protect the wine. These compounds contribute biscuit-like flavors and impart a richer mouthfeel than when this wine was 3 years in the bottle with yeast. Disgorged late summer 2023 with a light dosage, we offer this wine as a testament to the Willamette Valley's ability to craft beautifully aged Méthode Champenoise sparkling, thus solidifying it as the premier New World region for sparkling wines.

2013 VINTAGE NOTES

We experienced quite a bit of sunshine in the spring but the weather became cool and wet in mid June making it difficult to determine when the midpoint of bloom occurred. Fruit set at about the 3rd week of June which leads to a late September Sparkling grape harvest. The rest of summer was near record dry with a small shot of cool rain in early September that helped dry vines 'perk up'. Sparkling wine fruit ripened with amazingly matched high acidity to ripe fruit and was picked just before one of the biggest rain events we've ever experienced in normally dry September.

TASTING NOTES

This wine is the embodiment of our vision for the Delayed Disgorgement program. A creation that celebrates rich complexity in the mid-palate, inviting you to explore its layers and nuances. It entices with aromas of butterscotch, shortbread cookie, yellow apple, and a touch of white blossoms. On the palate, this wine bursts with fresh flavors of pear and honeysuckle enveloped with toasty biscuit followed by a rich, sumptuous finish.

AWARDS:

98 Editor's Choice, Wine Enthusiast

97 Owen Bargreen



VARIETALS: 67% Pinot Noir
33% Chardonnay

APPELLATION: Willamette Valley AVA

SOILS: Volcanic Basalt and
Marine Sedimentary

CLONES: Pinot Noir: Dijon 115 & 777,
Chardonnay: Dijon 95

TIRAGE: 10 years

DOSAGE: 7 grams/liter

DISGORGED: Summer 2023

ALCOHOL: 12.5%

PRODUCTION: 390 cases disgorged

RETAIL: \$110