

ROCO WINERY

2020 RMS BRUT

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 MÉTHODE 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.

TASTING NOTES

Aromas of yellow pear, vibrant lemon zest, and the crispness of lime intermingle with orchard fruits. Upon first sip, the palate is greeted by the zesty embrace of lime, balanced by the richness of honey. The luscious richness of honey is complemented with baked apple, while a whisper of white grapefruit adds a delightful hint of tang. Notes of lemon cream harmonize with a touch of buttery shortbread. Just as we envisioned, this wine embodies the perfect balance of richness and complexity in the mid-palate.

VARIETALS: 25% Pinot Noir, 75% Chardonnay

APPELLATION: Willamette Valley AVA

SOILS: Volcanic Basalt and Marine Sedimentary

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

TIRAGE: 30 months

DOSAGE: 7 grams/liter

DISGORGED: Winter 2023

ALCOHOL: 12.5%

PRODUCTION: 390 cases disgorged

RETAIL: \$65



AWARDS:

95 Owen Bargreen