

ROCO WINERY

2014 RMS SPARKLING WINE

ABOUT RMS

In 1987 when all other Willamette Valley wine producers were focused on Pinot Noir, Rollin Soles had his own vision. Rollin, having recently arrived in Oregon from Australia, where he made wine at Petaluma Winery, built Oregon's first sparkling wine production facility in Dundee, Oregon at Argyle. He believed that Oregon was the best place in North America to grow cool climate grapes for sparkling wine.

During his 27+ years with Argyle, Rollin crafted some of the most highly acclaimed New World Sparkling Wines, which resulted in appearing on *Wine Spectator's* Top 100 three times, proof that he has mastered the sophisticated craft of fine Methode Champenoise. Rollin's vision became a reality as the world discovers that the Willamette Valley's cool, maritime climate is indeed ideally suited to world-class sparkling wine production.

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 pollenate in large numbers resulting in many grape clusters. The summer was dry and sunny but ended in 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 80% Pinot Noir and 20% Chardonnay cuvee is dominant in the aromatics of this wine. The aromas include guava – yellow plum – Comice pear fruits, hint of red grapefruit citrus, and a common RMS theme of cracked yeasty biscuit with vanilla spice.

On the palate, this wine is lush yet has a lovely firm backbone of natural fruit acid. Seamless from front to finish, look for fruit expression of red skinned apple, plum, and a shift toward white fleshed grapefruit citrus. Tasting sugar dry, yet 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



VARIETAL: 67% Pinot Noir, 33% Chardonnay

TIRAGE: 30 months

DOSAGE: 8 grams/liter

DISGORGED: Summer 2017

ALCOHOL: 12.5%

PRODUCTION: 550 cases

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

SOILS: Pinot Noir: Volcanic Basalt | Chardonnay: Marine Sedimentary

RETAIL: \$65.00

