

ROSE ROCK

DROUHIN OREGON

2015 Chardonnay, Eola-Amity Hills



ABOUT DROUHIN OREGON ROSEROCK

Roserock is an extraordinary vineyard at the southern tip of the Eola-Amity Hills, in Oregon's Willamette Valley. Ancient volcanic soils, an ideal elevation range and the unique cooling effect of the Van Duzer corridor produce classic cool-climate Pinot Noir and Chardonnay. Roserock is LIVE-certified sustainable

ABOUT OUR EOLA-AMITY HILLS CHARDONNAY

Our Roserock Chardonnay brings together the estate's three Chardonnay blocks, which are handpicked and sorted. The Chardonnay is pressed immediately, and sent in equal parts to tank and barrel. Once malolactic fermentation is complete, Véronique assembles the two portions into her final cuvée.

THE 2015 VINTAGE

The warm, long growing season of 2015 brought us a second straight harvest of exceptional quality. Looking back, a warmer than average winter led to an early budbreak and nearly six months of charmed growing conditions. Just before harvest, the vineyards were able to enjoy some needed rain, but the skies were largely clear. As temperatures cooled, we were offered a welcome opportunity to pick Roserock's three Chardonnay blocks as each reached its perfect moment. Ripeness and flavor found their natural balance, and the result is a second stunning vintage in a row.

VÉRONIQUE'S TASTING NOTES

The 2015 Roserock Chardonnay leads with clean, fresh aromas of apple, honeydew, white flowers, shortcake and a touch of nuttiness. On the palate, the wine is generous and round, with flavors of citrus tart, white peach, almonds, and spice with a delicious combination of minerality and richness. The finish is long. Enjoy the wine through 2020.

French Soul, Oregon Soil

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