



# ROCO WINERY

## 2008 Willamette Valley Chardonnay

This Chardonnay has a light tropical nose with hints of butterscotch and Asian pears. In the mouth the taste buds are delighted with creamy textures, zippy pear, vanilla cream and toffee flavors topped off with a smooth loving finish. While the winemaker says, "this is great quaffing Chardonnay" he also anticipates that the wine will age beautifully.

### **ROCO Tasting Notes**

Rollin says, "Guava fruit pie aromas with fresh Asian pear. The pear carries through to the tongue along with scotch biscuits. These lead to a nice creamy center with zippy fruit and vanilla spice layers and a long finish. Will age beautifully. A great quaffing Chardonnay."

Corby says, "A lovely, light, tropical and refreshing nose with hints of butterscotch. In the mouth the wine is creamy in texture and flavor with a great fruit forward center and touches of vanilla and toffee. Very yummy. A great food wine or just for drinking on its own. I love ROCO's first Chardonnay!"

### **Winemaker's Vintage Notes**

This is ROCO's first white wine. Corby requested that Rollin make a white wine to complement their current ROCO Pinot Noirs and he finally decided upon the Chardonnay varietal. This wine is a blend of three Willamette Valley vineyards known for their excellent Chardonnay. These include Knudsen Vineyards, Stoller Vineyard and Lone Star Vineyard. 100 cases produced.

Designation: Willamette Valley AVA

Cases Produced: 100

Alcohol Content: 14%