

ROCO WINERY

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Wine Spectator - 90 Points

A polished white, with a pretty clove and cream overlay to the melon and citrus flavors, finishing gracefully. 100 cases made. ~ Harvey Steiman



2009 WILLAMETTE VALLEY CHARDONNAY

2009 PRODUCTION NOTES

Early in the season the vines set an "interesting" mix of normal and tiny berries on the clusters. This is a good thing as each size berry ripens at a different rate - thus adding complexity of flavors to the wine.

In July, we experienced a number of days where the evening temperatures did not drop to their normal "chill". Oregonians flocked to the Pacific Oceanside and mountain rivers for relief from the warm weather. What I didn't expect was that this brief event would speed up the rate that the vines matured the fruit regardless of the vineyard elevation.

Significant amounts of cold rain fell over Labor Day Weekend. Fortunately, the fruit was not ripe enough to become prey to mold infections.

Then, in mid-September we experienced a typical event where very warm, dry air whips into the Valley from the Columbia River Gorge to the east. This dry wind can desiccate ripe berries, causing the berries to lose connection to the vine. At Wits End, we have a full time spring from which we irrigate the vines just enough BEFORE the "furnace" comes on, to allow the vine to withstand the drying effects of this high desert wind.

The Chardonnay was picked at least a week before the Pinot noir. Usually we can say that every 200' rise in elevation can mean 10 days difference in ripening and picking (yield for yield). This vintage all the grape varieties came in right after the other.

After the east winds, the weather cooled down to normal Oregon Fall temperatures and beautiful conditions brought rich, ripe luscious fruit to our fermenters.

WITS' END VINEYARD

The Soles' small Wits' End Vineyard is situated on the southwest slope of the Chehalem Mountain Range. The site is superbly located at an elevation of 400' and is protected from the winds by the coastal range to the west

and the Dundee hills to the south. The vineyard is planted to a high plant density (2,200 vines per acre) on devigorated rootstocks with what Rollin considers the three distinctive Dijon Pinot Noir clones. The site is predominantly marine sedimentary soil and farmed for low yields. It is irrigated by a fresh water spring that flows year-round through the property. The Chehalem Mountains are a single uplifted landmass with spurs, mountains and ridges.



2009 WILLAMETTE VALLEY CHARDONNAY

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| ALCOHOL | 14% |
| VARIETAL | 100% OREGON PINOT NOIR |
| APPELLATION | CHEHALEM MOUNTAINS & DUNDEE HILLS |
| VINEYARD | WITS' END VINEYARD & KNUDSEN VINEYARD |
| HARVEST DATE | SEPTEMBER 28, 2009 |
| BOTTLING DATE | MARCH 22, 2011 |
| CASES PRODUCED | 2,750 |