

### Vintage

ROCO is riding on the wave of a sun drenched 2006 vintage. We've not experienced such a great growing season in Oregon since 1992. As early as May the temperatures crept up into the 90's and remained in the 80's-90's through much of September. Phenomenal! Of course at ROCO we're lucky to catch the cool evening ocean breezes that flow into the valley and offer relief from the days' heat. Great weather tricked the vines into setting a big crop. Not to be fooled, we removed 50% of the crop in early August to further concentrate the finished wine.

While there was a short week of rain and drizzle in early September that threatened to ruin a perfect crop – we were fortunate enough to harvest the grapes at their perfection the day before the rains fell. ROCO was picked on September 16 at peak flavor ripeness and in bright sunshine conditions.



### Wine Spectator Score 92

"Supple, silky and remarkably open-textured, this just glows with beautiful plum, currant and a hint of lime in the background, delicately framed with oak. The fruit wins in the end, and this lingers for days." - Harvey Steiman

### Wine Advocate Score 91

"The 2006 Pinot Noir is a blend of estate fruit from Chehalem Mountains and fruit from Dundee Hills. Dark ruby-colored, it has an expressive bouquet of spice box, earth notes, cherry, and raspberry. This is followed by a medium- to full-bodied wine with layers of savory, spicy red fruits, excellent balance, and a lengthy finish." - JM

### Winemaking

The grapes are hand harvested and chilled to 35F degrees before they are destemmed and placed in small open topped fermenters. Whole berry, cold macerated prior to vigorous fermentation and post ferment maceration. Wine is pressed into French oak barrels for malo-lactic fermentation. Eighteen months of barrel age later, the wine is bottled, packed and off to light up your palate.

### Tasting Notes

The deep red garnet color signals the full flavored berry essence of this wine. The nose reveals deep rich plum, cherry, and with an essence of cobblestone and spice. In the mouth, the texture is smooth and fills the palate with deep plum, boysenberry, and Bing cherry juiciness. In the middle of the mouth the rich fruit flavors begin to meld with a touch of spice revealing hibiscus, bergamot and vanilla. The wine is full, balanced with firm structure and a mellow, loving finish.

**Vineyards:** Chehalem Mtn. - Wits' End Vineyard and other WV vineyards.

**Fermentation:** Open topped vat and punched down manually.

**Aging:** 18 months in a blend of 1, 2, 3, year-old and new (30%) French oak barrels

**Bottling:** April 2008: Non-fined, non-filtered

**Varietals:** 100% Pinot Noir  
**Alcohol:** 14.5%

**Release Date:** April, 2008  
**Cases Produced:** 3,000

**Suggested Retail:**  
\$40 per bottle