



ROCO WINERY

2008 Willamette Valley Chardonnay

Production Notes

This is ROCO's first white wine. 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

Tasting Notes

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 wines are certified sustainably farmed and salmon safe.

www.rocowinery.com for more about our vineyards and farming practices

Winemakers' Vintage Notes

In the beginning, the '08 growing season did not want to warm up. A dry and very cool spring led to low heat accumulation and July flowering. There was lots of fruit set, but the clusters were smaller than normal and required us to drop less fruit than the 1990's.

August brought much needed rain to the vines before veraison. September was dry and sunny. October 3rd had a nice cold rain that seemed to perk up those dry and dusty vines. October 11th brought temperatures low enough to frost the valley floor. We harvested ROCO on October 10.

These late harvests seem to deliver fruit of extraordinary balance of ripe fruit and bracing mineral acidity. The harvest berries had a wonderful crunchy, apple-like texture when popped into your mouth!

The wines have fantastic balance and grace. Dark color and plum to blackberry fruit flavors with sanded tannins. These are wines to enjoy over a long period of time.

Designation and Production

Varietal: Oregon Chardonnay

Aged: on neutral oak

Designation: Willamette Valley

Cases Produced: 100

Alcohol Content: 14%

