

ROCO WINERY

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Wine Spectator - 90 Points

A graceful style, bright and lively, with a gentle core of red berry, tea and spice flavors, lingering easily against firm tannins.

~ Harvey Steiman
Oregon Issue: Dec 15, 2011

Wine Advocate - 91 Points

Offers up notes of cedar, spice box, rose petal, cherry and raspberry. Velvety-textured, sweetly-fruited, and well-balanced, this crowd-pleaser can be approached now and over the next 5-6 years. ~Jay Miller

Wine Enthusiast - 91 Points

Editor's Choice - A yummy new release from ROCO, this seductive, satin-smooth wine marries flavors of cherry and chocolate, with a subtle underpinning of mineral. The finish brings in butterscotch and barrel notes, all choreographed into perfect harmony. -PG



2009 WILLAMETTE VALLEY PINOT NOIR

2009 VINTAGE 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.

After the east winds, the weather cooled down to normal Oregon Fall temperatures and beautiful conditions brought rich, ripe luscious fruit to our fermenters. The result is lovely, balanced, richly colored Pinot Noir that is perfectly matched to pleasant mineral and tannin textures. It will delight the drinker today and merit some serious age in the bottle.

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 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.

WINEMAKING

ROCO Pinot Noir is hand picked and then chilled overnight to 38F in our large cold room. The chilled bunches are gently de-stalked and the whole berries fall into small 1.6 ton open fermenters. The

berries soak for about 5 days before beginning ferment with our proprietary, house-cultured wine yeast. Soaking allows gentle extraction of color and flavor from the berry skin, and not the bitter tasting seeds. The fermentations are hand punched twice a day to mix skins and fermenting juices. Ferments are allowed to reach about 28C. A post fermentation soak occurs until the wine is just right for removing from the skins and seeds. At that time the ferments is gently pressed in our large tank press. The young wine is sent to barrel for Malo-lactic fermentation to soften the acidity and to add further complexity. After MLF, the wines are racked once to a mix of new and 3-year-old tight grained, French oak barrels. The wines are aged in barrel for 18 or more months before bottling



2009 WILLAMETTE VALLEY PINOT NOIR

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