



### **Wine Spectator - 91 Points**

Bright and tangy, this is juicy with raspberry, strawberry and lime flower aromas and flavors, dancing through the delicate finish and lingering well. Ends with real polish and pizzazz. 10/12

### **Wine Advocate - 91 Points**

A hauntingly bittersweet floral perfume mingles with scents of anise-tinged grenadine and red berry preserves that in turn inform a polished but finely tannic and brightly juicy palate. The liquid floral suggestions follow all the way through a sustained finish in which nut oils, high-toned herbal essences, and piquant cherry pit all accent a ripe red fruit foundation. This ought to be worth following for the better part of a decade. 10/12

### **Stephen Tanzer's International Wine Cellar - 90+**

Deep red. Pungent aromas of cherry pit, saffrafrs and herbs, with a subtle touch of dried rose. A spicy, gently chewy midweight, whose energetic red fruit preserve flavors, gain weight with air. The long finish features lingering cherry and anise notes and firm grip. 7/12

### **Raymond Chan Wine Reviews New Zealand - ★★★★★**

Light ruby-red colour with soft purple hues on rim. The nose is one of delicacy with attractively aromatic red florals and subtle layers of dark herbs. Oaking is very sensitive. Medium-bodied, this is elegant with an ethereal richness and sweetness of soft red berry fruits and florals. Some juicy elements are present and a little savoury interest develops. The tannins are very fine-grained and the mouthfeel is poised, with the acidity carrying the palate to a very long, lingering finish. This is a wine of elegance and delicacy, quite pretty and refined. 8/13

## **2010 ROCO Marsh Estate Vineyards Pinot Noir**

### **Winemaker's 2010 Vintage Notes**

We knew from the moment that flowering was delayed into July, this was going to be a nail-biter of a vintage. With 27 years of experience making wine in the Willamette Valley under our belts, we also knew that vineyard operations had to be timed and executed with craftsmanship. The winning strategy would be "who could hang the longest" into the fall.

Fifty days after bloom, the crop was tiny due to terrible weather in early July. Further, there was not enough sunlight and heat to ripen a normal crop of grapes. Small berries on few clusters meant no thinning required.

Once harvested and fermented the wines immediately showed promise! A silky texture and ripe, zippy, fresh fruit, deserving of our highest attention, matched deep, rich color. Late season picked Pinot noir, when picked ripe, has a heap more body than the alcohol would seem to allow.

### **Marsh Estate Vineyard**

Owned and farmed by Doug and Pat Marsh, Marsh Estate Vineyard is nestled on a lower slope just west of the Dundee Hills in the Yamhill-Carlton AVA.

ROCO Winery purchases grapes from the upper slopes of the vineyard at roughly 300 feet in elevation. The wine is a blend of 44% Dijon and 56% Pommard clones. The irrigated vines are planted on Riparia Gloria root stock.

The vineyard was planted in 2007 in sedimentary soils including Willakenzie, Goodin, Carlton and Steiwer-Chehulpum soils at a density of 1820 plants per acre.

## **ROCO Winery**

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### **Winemaking**

ROCO Pinot noir is hand picked and then chilled overnight to 38°F 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 five days before beginning ferment with our proprietary, house-cultured indigenous 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 28°C. A post-fermentation soak occurs until the wine is just right for removing from the skins and seeds. At that time the ferment 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 one, two and three-year-old, new, tight-grained, French oak barrels.

The wines are aged in barrel for 18 or more months before bottling.

### **TECHNICAL NOTES**

Alcohol:	13.5%
Varietal:	100% Oregon Pinot noir
Appellation:	Yamhill-Carlton
Vineyard:	Marsh Estate Vineyard
Harvested:	October 20, 2010
Clones:	56% Pommard, 44% Dijon
Production:	200 Cases
Retail:	\$50

All our vineyards are sustainably farmed,  
LIVE Certified and Salmon Safe.