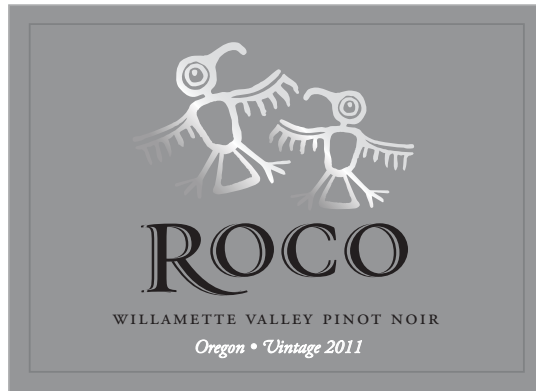


# 2011 ROCO Willamette Valley Pinot Noir



## Stephen Spurrier Recommends...

*Decanter Magazine - Europe*

*A blend of Pommard and Dijon clones, and 2011 was the coldest summer in Oregon since 1954, so comparisons with the Côte d'Or are apt: cherry and vanilla nose, lovely purity of vineyard fruit, refreshing tannins, fine mid-term Pinot.*

**87 points**

*Stephen Tanzer's Int'l Wine Cellar*

*Red berries, white pepper and fresh rose on the nose. Spicy and incisive on the palate, offering tangy red currant and strawberry flavors and a touch of rhubarb. Finishes zesty and nicely focused.*



## Winemaker's 2011 Vintage Notes

"In 26 years of farming in the Willamette Valley, we'd never experienced two back-to-back vintages with flowering in the vineyards as late as July, until 2011. Never say never because Mother Nature is full of surprises. In 2011, the cool weather demanded that we keep the crops low and hope for a long Indian summer.

By mid October we did have a 10-day window of semi-dry weather with temperatures in the mid 70s. We were high-fiving ourselves when the grapes came in at 20.5 Brix.

This year we learned that late season ripening of a small crop can lead to great results AND that vineyard sites matter more than the amount of sugar in the grapes. Sure enough, the wines turned out far above what the 'numbers' would indicate.

This 2011 Pinot noir is proof of the sophistication possible in a true, cool-climate wine grape region.

Late-harvested Pinot noir develops more intense, leap-out-of-the-glass aromatics than wines from earlier harvested vintages. Additionally, late-harvested Pinot noir is the only red variety that builds power while remaining graceful with age... Just like the best of us! Here's to 2011!

The 2011 ROCO wines are beautiful, perfumed and have surprising depth, complexity and finish to them."

-Rollin Soles

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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 new and three-year-old, tight-grained, French oak barrels.

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

## TECHNICAL NOTES

Alcohol:	12.5%
Varietal:	100% Willamette Valley Pinot noir
Appellations:	Chehalem Mountains and Yamhill-Carlton
Harvested:	October 25, 2011
Production:	2700 Cases
Retail:	\$30

All our vineyards are sustainably farmed.