



ROCO

EOLA-AMITY HILLS CHARDONNAY

Oregon • Vintage 2012

91 points

Wine Spectator

Bright and tangy, with lemon and grapefruit vitality against hints of pear and apple as the finish persists with refinement and depth. 2/14

91 points

Wine Enthusiast

Still young and tight, this terroir-driven Chardonnay needs further cellaring to show its best. Woody scents top off crisp, persistent tree fruits, with lemony acids propping up flavors. It's dense, compact and unyielding, but clearly the raw materials for ageworthiness are there. 2/14

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2012 ROCO Eola-Amity Hills Chardonnay

Winemaker's 2012 Vintage Notes

"The 2012 vintage could be tagged as a "Mother Nature made these wines" sort of vintage. Cold weather and some negative effects from hail at bloom drove yields down. Bloom and fruit set was between normal and below normal. But, that can be a GOOD thing because smaller clusters and dry weather during the summer and fall lead to ripe fruit. When a grower cannot over crop their vineyards, all wineries win with high quality yields.

The key challenge to the successful farmer this year was the fact that the period of July through October was the driest since record keeping began in the late 1800's. Potential desiccation was further exacerbated by very dry, east winds coming out of Eastern Oregon/Washington's high desert. This wind period was the longest I can remember in my 27 years of Oregon winemaking. Vines already starved for moisture will not fair well under these late fall conditions.

Belief in the weather forecast and seeking balanced fruit, caused us to give our vines a nice drink of water just before the east wind event. This allowed the vines to continue to photosynthesize and for the berries to stay plump and fruity.

If I had to compare this vintage to past ones, I'd probably pick a 50/50 blend of 2000 and 2008. We got excellent ripeness while retaining fresh natural acidity and mineral mouth-feel. Across the board, all ROCO wines, white and red, yielded extraordinary quality!

We were allowed to pick fruit under lovely fall sunshine at a leisurely pace, and with perfectly dialed-in maturity. Happy Days!

While Mother Nature delivered rich, wonderful wines, ROCO customers should not procrastinate purchasing the 2012 wines, as quantities are quite low."

-Rollin Soles

Rose Rock West Vineyard

Rose Rock vineyard is perched on a ridge top towards the southern end of the Eola-Amity Hills AVA. During the growing season, ocean breezes push through the Van Duzer Corridor in the Coastal Range maintaining a consistently cool climate that is the hallmark of all great Chardonnay regions. This climate, combined with the shallow, well-drained volcanic soils of the Nekia series that dominate this area, make the Eola-Amity Hills AVA one of Oregon's most exciting wine growing regions. Rose Rock is LIVE and Salmon Safe Certified.

Winemaking

ROCO chardonnay is handpicked and then chilled overnight to 38° F in our large cold room. The chilled bunches are then pressed in our large tank press and the juice sent to tank. After settling in tank the juice is inoculated and racked to neutral oak barrels where it completes fermentation.

After primary fermentation is complete, the young wine is allowed to go through Malo-lactic fermentation in order to soften the acidity and to add further complexity. After MLF, the wines are racked to a mix of barrels comprised of approximately 15-20% new and 80% neutral French oak. There they rest for five months or more before bottling.

Technical Notes

Alcohol:	13%
Varietal:	100% Oregon Chardonnay
Appellation:	Eola-Amity Hills
Vineyard:	Rose Rock West Vineyards
Harvested:	October 9, 2012
Clones:	95
Production:	250 Cases
Retail:	\$40

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