

# ROCO WINERY

## 2014 ANCIENT WATERS PINOT NOIR



**JAMESSUCKLING.COM** 

**94 points**

“Aromas of dried strawberries, stones and hints of cherries. Medium body, beautiful density of fruit and fine yet polished tannins.”

James Suckling, 11/16

**Wine Spectator**  
www.winespectator.com

**92 points**

“Dark and complex, with a focused structure, dark plum and spicy cinnamon aromas and complex flavors of boysenberry, smoky beef and tea that linger toward refined tannins. Drink now through 2022. 100 cases made.”

–TF, 04/17

### ABOUT ANCIENT WATERS PINOT NOIR

One of our proprietary blends, Ancient Waters sources the highest quality fruit from Wapato Ridge Vineyard and the famed Shea Vineyard. Ancient Waters’ name is derived from the marine sedimentary soils in which the vines are planted. Ancient Waters is a powerful wine that showcases the intense flavors possible in Pinot Noirs from the Willamette Valley.

### WINEMAKER’S TASTING NOTES

This wine has a complex cornucopia of toasted French oak, marionberry, vanilla, coriander and Malabar peppercorn on the nose with underpinnings of perfectly cured meat. The palate is full of ripe dates, black raspberries and caramelized sugar. Pure velvet mouthfeel with a finish that has a lovely persistence of fruit and spice.

### WINEMAKER’S 2014 VINTAGE NOTES

We had great weather during bloom in early June leading to many large clusters on the vines. The potential to over crop was the real viticulture challenge of 2014. We learned from past vintages that dropping a significant number of clusters per vine near Veraison (berry color change) is required for truly focused, delicious wines. The summer brought us near a record number of 90 degree days. It’s often said that the vintage is made in the last couple weeks of harvest. Cold crisp night temperatures days before harvest brought amazing fruit flavors and acidity. A nice easy picking pace took place between September 20<sup>th</sup> - October 3<sup>rd</sup>.

### WINEMAKING PROCESS

ROCO Pinot Noir is handpicked 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 ten 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 modern tank press. The young wine is sent to barrel for Malo-lactic fermentation to soften the acidity and to add further complexity, then 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.

**VARIETAL:** 100% Pinot Noir

**APPELLATIONS:** Yamhill-Carlton AVA

**HARVESTED:** September 20<sup>th</sup> - October 3<sup>rd</sup>

**VINEYARDS:** Shea and Wapato

**ALCOHOL:** 14.50%

**PRODUCTION:** 100 cases

**CLONES:** Wadenswil & upright 828

**ELEVATION:** 250ft- 400ft

**SOILS:** Marine Sedimentary

**RETAIL:** \$75

