



ROCO WINERY

2014 KNUDSEN VINEYARDS PINOT NOIR

ABOUT KNUDSEN VINEYARDS PINOT NOIR

One of the oldest plantings in the Willamette Valley, Knudsen Vineyards was planted by Cal Knudsen in 1971 and is still owned by the Knudsen family. These vineyards sit atop the world famous Dundee Hills AVA at 800ft of elevation and are entirely red clay Jory soils. ROCO is one of a few wineries able to source this amazing fruit due to Rollin's long-standing relationship with the Knudsen family, dating back to his days with Argyle winery. The 2014 ROCO Knudsen Vineyards Pinot Noir represents a distinct departure from the normal Pinot Noir flavor profile of the Dundee Hills. It's bold and darker fruited than most Dundee Hill wines. Knudsen Vineyards produce strong, dark fruit flavors with spice notes on the front and mid-palate and a distinct minerality on the finish that is unique to ROCO Pinot Noir. This wine showcases the nuance and variation of the Willamette Valley!

WINEMAKER'S TASTING NOTES

Nose filled with black cherry and Klamath plum compote, hints of ginger, saffras and green peppercorn. Plush, mouth-filling fresh blueberry and blueberry preserves on the mid-palate. Wet stone earthiness with a lengthy finish and seamless textural quality throughout this wine.

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. Picking took place on September 11th.

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: Dundee Hills AVA

HARVESTED: September 11th

VINEYARDS: Knudsen Vineyards

ALCOHOL: 14.50%

PRODUCTION: 216 cases

CLONES: 667 & upright 828

ELEVATION: 600ft- 800ft

SOILS: Jory, Red Clay Volcanic Basalt

RETAIL: \$65

WINE ENTHUSIAST
THE WORLD IN YOUR GLASS

92 points

“This classic vineyard delivers the goodies-ripe, round and quite pretty flavors of raspberry and cherry fruit, with orange peel highlights. The tangy acidity keeps it lively and the length suggest that it will drink well through the mid-2020s.” P.G. 12/16

Wine Spectator
www.winespectator.com

91 points

“Supple and expressive, with rich cherry, red plum and spice flavors that play against polished tannins and push into a long and generous orange peel-tinged finish. Drink now through 2024. 216 cases made.”
–HS, 02/17

