

ROCO WINERY

2014 WITS' END PINOT NOIR

ABOUT WITS' END VINEYARD PINOT NOIR

This is one of two estate grown Pinot Noirs from Rollin and Corby's Wits' End Vineyard. Nestled 450ft above sea level on a gentle south slope of the Chehalem Mountains AVA, the property is entirely in blonde marine sedimentary soils. Intensely spice driven with herbaceous notes to compliment the dark fruit and tobacco flavors. This wine delivers the most classic expression of high quality Willamette Valley Pinot Noir.

WINEMAKER'S TASTING NOTES

Ripe, generous deep plum fruit is framed by an enticing, savory aroma of tea leaf, tobacco, herbs and a hint of rose petal. Bright, red cherry lifts the dense mid-palate, accompanied by notes of lavender and loose tobacco on the sultry and prolonged finish.

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 15th.

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: Chehalem Mountains AVA

HARVESTED: September 15th

VINEYARDS: Wits' End Vineyard

ALCOHOL: 14.50%

PRODUCTION: 390 cases

CLONES: 777, 667, & 3A (The ROCO Selection)

ELEVATION: 400ft- 500ft

SOILS: Marine Sedimentary

RETAIL: \$65



WINE ENTHUSIAST
THE WORLD IN YOUR GLASS

91 points

"This is the estate vineyard, and really shines in this excellent vintage. Flavors of strawberry pastry filling come up just short of jammy, while the aging for 18+ months in new and neutral oak brings accents of toast and vanilla. It has the stuffing to age nicely over the next six to eight years." P.G. 12/16

Wine Spectator
91 points

"Focused, deftly balanced and expressive, offering red berry, cinnamon and floral flavors on a velvety frame, coming together harmoniously on the persistent finish. Best from 2018 through 2024. 480 cases made." -HS, 02/17