

ROCO WINERY

2015 MARSH ESTATE CHARDONNAY



Wine Spectator
90 points

“Floral and harmonious, with delicate tropical fruit and spice aromas and balanced lemon custard and mineral flavors. Drink now.” -T.F., 1/18

WINE ENTHUSIAST
90 points

2015 VINTAGE NOTES

This growing season was one of those warm, sunny experiences that we all desire in the often challenging Willamette Valley. Other than a spot of high temperatures, nearly the entirety of August punched in at the 80's with clear blue skies. Virtually no precipitation occurred all summer long. The vines were obviously struggling under persistent sunshine and no precipitation, but then August 28-30th brought us a refreshing 1.3 inches of rain! This rainfall perked up the vines, the acid bounced back and fruit flavors became lively once again. We received one more shot of cool rain on September 17th with freezing levels down to 5500 feet. These cloudy cool wet events at the end of the growing season helped to lift the character, and provide a nice zip of flavor. We were able to pick at optimum ripeness beginning around September 4th through September 23rd. The 2015 wines are chock full of great fruit flavor, structure and a mouthwatering dose of delicious freshness and acidity.

WINEMAKING PROCESS

ROCO Chardonnay is handpicked and then chilled overnight at 38° F in a large storage room. The chilled bunches are then pressed and the juice is sent to a tank. After settling in tank, the juice is inoculated and racked to neutral oak where it completes fermentation. After the primary fermentation, the young wine goes through a second malolactic fermentation in order to soften the acidity and to add further complexity. The wines are then racked to a mix of new and neutral French oak. There they rest for at least five months before bottling.

WINEMAKER'S TASTING NOTES

“Some of the greatest Chardonnays in the world express a lovely floral aroma when young and this Marsh Estate has this rare characteristic. There are profound notes of bosc pear blossom alongside fresh rose petal with a hint of chamomile on the nose. The palate is electric with a refreshing acidity framed by a citrus lemon crème and the promise of nectarine and honeycomb in its age worthy future. This wine has a combination of depth and finesse with a lively finish.”

- Rollin Soles, Winemaker

VARIETAL: 100% Oregon Chardonnay
APPELLATION: Yamhill-Carlton AVA
VINEYARD: Marsh Estate Vineyard
SOIL: Marine sedimentary
CLONE: Dijon 95
OAK: 25% New French
ALCOHOL: 13.5%
PRODUCTION: 100 cases
RETAIL: \$60

