

# ROCO WINERY

## 2015 KNUDSEN VINEYARDS PINOT NOIR



Antonio Galloni  
**vinous**  
**93 points**

“Vivid red. Heady red berry liqueur and Asian spice aromas, along with suggestions of candied rose, smoky minerals and incense...Silky tannins build slowly and fold smoothly into the energetic fruit on the impressively long, sweet finish, which shows excellent clarity and lingering spiciness.” -J. R., 1/18

**WINE ENTHUSIAST**  
**92 points**

**Wine Spectator**  
**92 points**

### 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. 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.

### 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. On August 28-30th we received a refreshing 1.3 inches of rain, which perked up the vines, the acid bounced back and fruit flavors became lively once again. We were able to pick at optimum ripeness beginning around September 4th through September 23rd.

### 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 then sent to barrel for malolactic fermentation to soften the acidity and to add further complexity, then racked once to new, one, two and three-year-old, tight-grained, French oak barrels. The wines are aged in barrel for 18 or more months before bottling.

### WINEMAKER'S TASTING NOTES

“Dense, ripe fruit mix of blueberry, raspberry compote, and blood orange, yet beautiful minerality of clay and wet stone provide a great backbone structure. Enjoy the dance of ripe fruit and complexity on your palate long after you've put your glass down!”

- Rollin Soles, Winemaker

**VARIETAL:** 100% Pinot Noir  
**APPELLATION:** Dundee Hills AVA  
**VINEYARD:** Knudsen Vineyards  
**SOIL:** Jory, Red Clay Volcanic Basalt  
**CLONES:** P667 and upright 828  
**OAK:** 0% New French  
**ALCOHOL:** 14.5%  
**PRODUCTION:** 144 cases  
**RETAIL:** \$65

