



ROCO WINERY

2015 KNUDSEN VINEYARDS CHARDONNAY

WINEMAKER'S 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 the 80's with clear blue skies and 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 livened 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 primary fermentation is complete, the young wine goes through malolactic fermentation in order to soften the acidity and to add further complexity. Next, the wines are racked to different barrels approximately 15-20% new and 80% neutral French oak. There they rest for at least five months before bottling.

WINEMAKER'S TASTING NOTES

The warm 2015 summer produced ripe, luscious fruit flavors and texture. In combination with Knudsen Vineyards late ripening, high elevation and an acid-saving cold front at the end of August, these elements all converged to produce this fantastic Chardonnay.

The aromas are a mix of Asian pear and honey-crisp apple fruit with characteristically cool region spice, vanilla, white flower complexity. The flavors are a seamless, full throttle, ripe tree fruit of white nectarine and comice pear. Yet they still have lively acidity and minerality and are definite palate players. The finish travels forever. Enjoy this wine as an aperitif and notice the refreshing acidity. Then, carry it into a meal to bring out the vanilla and nectarine succulence.

- Rollin Soles, Winemaker

VARIETAL: 100% Oregon Chardonnay

APPELLATIONS: Dundee Hills

VINEYARDS: Knudsen Vineyards

CLONES: Dijon INTAV 95

OAK: 25% French Oak

ALCOHOL: 13.5%

PRODUCTION: 100 cases

SOILS: Jory, Basalt derived soils

RETAIL: \$60.00

WINE ENTHUSIAST
THE WORLD IN YOUR GLASS

93 points

