

ROCO WINERY

2016 ANCIENT WATERS PINOT NOIR

ABOUT ANCIENT WATERS PINOT NOIR

One of our proprietary blends, Ancient Waters sources the highest quality fruit from Wapato Ridge Vineyard and the famed Shea Vineyard. Ancient Waters' name is derived from the old marine sedimentary soils in which the vines are planted. Ancient Waters is a powerful wine that showcases the intense flavors possible in Pinot Noirs from the Willamette Valley.

2016 VINTAGE NOTES

This growing season started with cool, wet spring weather, which created random, poor fruit set in some blocks. May and early June saw a few high heat spikes, but overall the summer's warm, sunny weather kicked growth into gear. Then a cold, wet, "Alaska" front perked the vines up around the 17th of August. Refreshed fruit sailed into a beautiful fall harvest where growers and winemakers alike enjoyed a nice and steady pace of picking perfectly ripened wine grapes. The resulting wines are robust without losing that ROCO juicy-centered youthfulness.

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

The aromatics are a complex, bright mix of ripe black raspberry fruit and pink peppercorn, vanilla spices. The flavor is a fathomless, layered mix of red plum and classic black cherry/cassis fruit. Here you'll taste lovely, firm tannins all the way through to its very long cardamom and vanilla pod spice finish. Its wonderful to blend a wine from the best portions of several vineyards planted in ancient marine soils.

- Rollin Soles, Winemaker

VARIETAL: 100% Pinot Noir
APPELLATION: Yamhill-Carlton AVA
VINEYARDS: Wits' End and Marsh Estate Vineyards
SOIL: Marine Sedimentary
CLONES: 115, 667 and Pommard
OAK: 100% 2-3 year French
ALCOHOL: 14%
PRODUCTION: 150 cases
RETAIL: \$75



Wine Spectator
90 points