

# ROCO WINERY

## 2016 KNUDSEN VINEYARDS CHARDONNAY



### 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 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. Next, the wines are racked to a mix of new and neutral French oak. There they rest for at least five months before bottling.

### WINEMAKER'S TASTING NOTES

After opening up, look for green papaya and star fruit coupled with nice toasted oak aromatics. The flavor has a super rich mouth feel, yet balanced with bright acidity. The palate bumps right up to tropical fruit with a yellow apple base. Nice white peppercorn spice rides out the long finish.

- Rollin Soles, Winemaker

**VARIETAL:** 100% Oregon Chardonnay

**APPELLATION:** Dundee Hills AVA

**VINEYARD:** Knudsen Vineyards

**SOIL:** Jory, Basalt derived soils

**CLONE:** Dijon 95

**OAK:** 15% 1-year old French barrels

**ALCOHOL:** 13.5%

**PRODUCTION:** 50 cases

**RETAIL:** \$60

*Robert Parker*  
WINE ADVOCATE  
**91 points**

