

# ROCO WINERY

## 2016 MARSH ESTATE CHARDONNAY



### 2016 VINTAGE NOTES

The 2016 growing season was a cross between the 2014 and 2015 vintages. It started with a warm, sunny spring and early summer, leading to earlier than “normal” vine development in the vineyards. Heat spikes in May and the first part of June brought an early bloom to the Willamette Valley. The rest of the summer, however, was pretty standard with mostly dry, warm days. We gladly welcomed nine cool, damp days at the end of August, which helped mitigate a bit of dryness in the vines. That last bit of rain helped preserve acidity and complexity in the wines.

We started to pick earlier than expected on September 9, but once we started, it was a pretty mellow harvest, which allowed us to do everything in an orderly and best practices sort of way. Our 2016 wines are flavor packed with great, rich fruit expression. From whites to reds, this vintage is a real “crowd pleaser.”

### 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.

**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

