

ROCO WINERY

2016 MARSH ESTATE PINOT NOIR

ABOUT MARSH ESTATE PINOT NOIR

Since 2010, ROCO has produced some of our juiciest and fresh fruited Pinot Noirs from this low elevation jewel estate, located in the eastern portion of the Yamhill-Carlton AVA. Tucked just west of the Dundee Hills, Marsh Estate Vineyard starts at a 250ft elevation and ascends steeply to a peak elevation of 320ft at the end of an exposed ridge line. This exposure ensures maximum sunlight, and combined with soil derived from marine sandstone, gives the wine an intense real cherry and raspberry front with a black pepper finish. A collectible wine that is drinkable now, but can lay down for a number of years.

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.

WINEMAKERS TASTING NOTES

So stunning, this wine begins with the scent of violets and black cassis chased by cinnamon sticks essences. Tipping the glass you'll discover deep, sweet, red cherry flavors that burst onto the palate. This is the biggest, boldest Marsh Pinot we've yet produced. It has hints of edible floral notes that include hibiscus flowers, violets and light summer rose petals tipped in soft white pepper. The deeper palate offers black peppercorn and vanilla in a full mouth celebration that is rich and round with a purple, velvety opulence. #givemethis.

- Rollin Soles, Winemaker

VARIETAL: 100% Pinot Noir

APPELLATION: Yamhill-Carlton AVA

VINEYARD: Marsh Estate Vineyard

SOIL: Marine Sedimentary

CLONES: 115, Pommard

OAK: 30% 1 year French, 70% 2-3 year French

ALCOHOL: 14%

PRODUCTION: 150 cases

RETAIL: \$50

