

ROCO WINERY

2017 GRAVEL ROAD PINOT NOIR

ABOUT GRAVEL ROAD PINOT NOIR

The hills in the Willamette Valley are punctuated by gravel roads, which lead to the regions finest vineyards. ROCO's Gravel Road Pinot Noir is a blend of several of these distinctive vineyards including the Soles' own Wits' End Vineyard in the Chehalem Mountains AVA. An outstanding value, the Gravel Road Pinot Noir flavor profile surpasses many other wineries flagship Pinot Noirs. The old world style offers bold flavor with balance and grace to pair well with nearly any food.

2017 VINTAGE NOTES

2017 vintage was completely different from the previous three years when vintners harvested their grapes earlier than normal. The wet, cool spring delayed flowering until late June, setting the stage for a later harvest. Hot, dry conditions prevailed through the summer and fruit set was higher than average requiring thinning to ensure incredible wines. There is a fresh fruit component and complexity that emerges to the forefront in the wines.

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.



International
WINE REPORT
90 points

VARIETAL: 100% Pinot Noir

APPELLATION: Willamette Valley AVA

VINEYARDS: Wits' End, Marsh Estate, Russell-Groeter and Hopewell

SOILS: Sedimentary & Basalt

CLONES: Pommard, Dijon and Wädenswil

OAK: 0% New French

ALCOHOL: 14.5%

PRODUCTION: 4,790 cases

RETAIL: \$25