

ROCO WINERY

2017 WITS' END CHARDONNAY

ABOUT THE WITS' END VINEYARD

Purchased in 1987, the Wits' End vineyard drapes down the southwestern slope of the Chehalem Mountain Range at 400' elevation. Situated among stands of native trees and two natural springs, the property is a quintessential Willamette Valley landscape, teeming with wildlife—including owls and hawks, coyotes and even cougars.

Having anticipated this site as a perfect spot for vines, the Soles' began planting their vineyard in 2001 to Pinot Noir. Then, in 2013, they expanded it to a total of 20 planted acres, adding a block of Chardonnay in the process. Today, the property stands as testament to nearly 30 years of Willamette Valley vineyard know-how.

The clonal selection is outstanding and cutting edge. The vineyard is densely planted on blonde marine sedimentary soil, derived from old ocean floor sandstone and shale, and farmed for low yields. The fresh water springs on the property flow year-round, providing irrigation capability from an old water right. The Pinot noir and Chardonnay from this vineyard are truly unique and expressive, producing wines that will age.

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 Chardonnay is handpicked and then chilled overnight to 38° F in a large cold room. The chilled, whole cluster bunches are pressed, and the juice is sent to tank. After settling in the tank, the juice is racked to French oak barrels where it completes fermentation. After the primary fermentation, the young wine goes through malolactic fermentation to soften acidity and add further complexity. The finished wine ages on its' original yeast lees until bottling in July.

WINEMAKER'S TASTING NOTES

I always figured our Estate Wits' End Vineyard would be a fantastic spot for Chardonnay. Its "blonde" soils and perfect gentle southern slopes feel perfect for great Willamette Valley Chardonnay.

This first ever Wits' End Vineyard chardonnay did not disappoint! The aromatics indicate a crisp, freshness with a lovely mix of white nectarine flesh, streamside grass, white flowers, vanilla and fresh eggnog spices.

The flavor is simply vivacious! Lush plus, reminiscent of roasted summer vegetables: lemon grass, celery, Jerusalem artichoke, then a layer of pear and white nectarine fruit. The mouth feel builds weight going into the mid-palate. Natural cool climate Chardonnay vanilla and fresh cream flavors kick in toward the finish with a touch of spiced, citrus fruit that sail on and on.

-Rollin Soles, Winemaker



VARIETAL: 100% Chardonnay

APPELLATION: Chehalem Mountains AVA

VINEYARDS: Wits' End Vineyard

SOILS: Sedimentary soils

CLONE: ENTAV 95

OAK: 100% neutral French Oak

ALCOHOL: 13.5%

PRODUCTION: 24 cases

RETAIL: \$60

