

ROCO WINERY

2017 GRAVEL ROAD CHARDONNAY

ABOUT GRAVEL ROAD CHARDONNAY

This 2017 Chardonnay is a blend of the three best Chardonnay vineyards in the Willamette Valley: Wits' End, Knudsen, and Marsh Estate Vineyards. Located in the Chehalem Mountains AVA, Wits' End is the Soles' estate vineyard. Four acres of Chardonnay were planted here in 2013. This vineyard is then blended with premium fruit from Marsh Estate and Knudsen Vineyards. Rollin crafts this wine to balance minerality and rich power.

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

The 2017 vintage was perfect for Chardonnay.

The aromatics are especially lovely, with pear, citrus/quince, with roasted hazelnut, vanilla, and celery stalk savory notes. The palate may be the finest balanced Chardonnay we've made at ROCO. Look for passion fruit and floral notes of honeysuckle and pear blossoms framed by lovely chestnut and vanilla bean spice. The fulcrum of ripe fruit to fine citrus acidity is delightful with a finish that is long and full of joy.

- Rollin Soles, Winemaker



WINE ENTHUSIAST
90 points

VARIETAL: 100% Willamette Valley Chardonnay

APPELLATION: Willamette Valley AVA

VINEYARDS: Wits' End, Marsh Estate and Knudsen Vineyards

SOILS: Sedimentary & Basalt soils

CLONE: Dijon 95

OAK: 20% New French

ALCOHOL: 13.5%

PRODUCTION: 874 cases

RETAIL: \$35

