

ROCO WINERY

2017 MARSH ESTATE CHARDONNAY

ABOUT THE MARSH ESTATE CHARDONNAY

Since 2014, ROCO has produced Chardonnays 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 a lovely depth and finesse with a lively finish.

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 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.

WINEMAKERS TASTING NOTES

The aromas leap out of the glass with bright citrus, kiwi and white peach fruits blending with a mineral ocean breeze-like brininess. The flavor is full and beckoning with white peach, golden plum, and citrusy key lime. A lovely lemon basil finish joins the briny, mineral, oyster shell-like maritime climate grown fruit character.

-Rollin Soles, Winemaker



WINE ENTHUSIAST
91 points

VARIETAL: 100% Oregon Chardonnay
APPELLATION: Yamhill-Carlton AVA
VINEYARD: Marsh Estate Vineyard
SOIL: Marine sedimentary
CLONE: Dijon 95
OAK: 15% 1-year old French Oak
ALCOHOL: 13.5%
PRODUCTION: 213 cases
RETAIL: \$60

