

ROCO WINERY

2017 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.

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.

WINEMAKERS TASTING NOTES

“The 2017’s are bright and aromatic wines. This wine has aromas of black raspberry and red plum that marry with spice components of pink peppercorn and hint of rosemary and light Russian sage spices. The flavors are immediately ripe sweet raspberry jam, thimbleberry, and black currant. The mouth-feel is luxuriant with elegant spice mix of cedar, black pepper, and hint of juniper berry. The finish floats on a sea of ripe fruit.”

- Rollin Soles, Winemaker



WASHINGTON
WINE BLOG

93 points

JAMESSUCKLING.COM

92 points

VARIETAL: 100% Pinot Noir
APPELLATION: Yamhill-Carlton AVA
VINEYARD: Marsh Estate Vineyard
SOIL: Marine Sedimentary
CLONES: 115
OAK: 16% New French Oak
ALCOHOL: 14.5%
PRODUCTION: 149 cases
RETAIL: \$50

