



ROCO WINERY

2007 Willamette Valley Pinot Noir

The aromas suggest rich earth, essence of oranges, pie cherries and with a purity of delicate spices. The mouth is bright with delectable red currants, bergamot, lively raspberry fruit flavors, with a hint of white pepper with a creamy texture. Refreshing in the mouth with great length of raspberries and gravel in the finish.

ROCO Tasting Notes

Rollin says, "Red raspberry and pie cherry fruit aromas, essence purity and a delicate spice. Bright, lively raspberry fruit flavors, a creamy texture, with a hint of white pepper. Refreshing in the mouth with great length of raspberries and gravel in the finish. Cote de Wits' Special."

Corby says, "A hint of rich earth and essence of orange in the nose. The mouth is delectable red currants, bergamot and just a bit of orange zest with robust raspberries and a lovely finish."

Winemaker's Vintage Notes

Spring of 2007 was significantly drier than the average Oregon spring. This can set the stage for a droughty growing season. This was the case in 2007. At our Wits' End vineyard we are graced with a natural fresh water spring that continues to bring us beautiful water even in the driest years. By supplying enough water to our Pinot Noir vines to keep the leaves perky, we were able to attain ripe fruit flavors by harvest—despite the drought season. A drink of water just before it got hot was the trick.

Unlike many in the Willamette Valley we harvested on the 27th of September, just before a record rainfall. The resulting ROCO wine is gorgeous, red fruited and very appealing to all the senses. We kept our 'wits' about us in 2007

Designation: Willamette Valley AVA

Cases Produced: 700

Alcohol Content: 14%