



### Oregon Wine Awards Double Gold

2013 Grand Award of Excellence - 3/13

### Wine Advocate - 90 Points

Brim with ripe cherry and red raspberry; is suffused with a saliva-inducing salinity; and finishes with exuberance, clarity, and satisfying juiciness. There is some sense of textural richness as well. I imagine this will remain delightful for several years. 10/12

### Wine Spectator - 89 Points

Light and silky, with an appealing cherry and heirloom tomato flavor profile, lingering delicately on the lithe finish. 11/12

### Stephen Tanzer's International Wine Cellar - 89 Points

Vivid red. Fragrant, spice-accented aromas of raspberry and dried cherry, with a hint of black tea in the background. Juicy and tightly focused, offering nervy red fruit flavors that take a darker turn with air. Closes with mounting sweetness and good spicy persistence. 7/12

## 2010 ROCO Willamette Valley Pinot Noir

### Winemaker's 2010 Vintage Notes

We knew from the moment that flowering was delayed into July, this was going to be a nail-biter of a vintage. With 27 years of experience making wine in the Willamette Valley under our belts, we also knew that vineyard operations had to be timed and executed with craftsmanship. The winning strategy would be "who could hang the longest" into the fall.

Fifty days after bloom, the crop was tiny due to terrible weather in early July. Further, there was not enough sunlight and heat to ripen a normal crop of grapes. Small berries on few clusters meant no thinning required.

Once harvested and fermented the wines immediately showed promise! A silky texture and ripe, zippy fresh fruit, deserving of our highest attention, matched deep, rich color. Late season picked Pinot noir, when picked ripe, has a heap more body than the alcohol would seem to allow. —Rollin Soles

### The Vineyards

The Soles' small Wits' End vineyard is situated on the southern slopes of the Chehalem Mountain Range. The site is superbly located at 400' and is protected from the northeast Arctic winds. The vineyard was planted to a high plant density (2,200 vines per acre) on devigorated rootstocks with what Rollin considers "the three sexiest Dijon Pinot noir clones available."

Marsh Estate Vineyard, owned and farmed by Doug and Pat Marsh, is nestled on a lower slope just west of the Dundee Hills in the Yamhill-Carlton AVA.

Planted in 2007, the vineyard is perched at about 300'. Its beautiful rolling slopes are densely populated (1820 plants per acre) with Pommard and Dijon clones growing in a wide variety of sedimentary soil types.

## ROCO Winery

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### Winemaking

ROCO Pinot noir is hand picked 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 about five 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 large tank press.

The young wine is sent to barrel for Malo-lactic fermentation to soften the acidity and to add further complexity. After MLF, the wines are racked once to a mix of new and three-year-old, tight-grained, French oak barrels.

The wines are aged in barrel for 18 or more months before bottling.

### TECHNICAL NOTES

Alcohol:	13.5%
Varietal:	100% Pinot noir
Appellation:	Chehalem Mountains and Yamhill-Carlton AVAs
Vineyards:	Wits' End & Marsh Estate
Harvested:	October 19 & 20, 2010
Clones:	Pommard and Dijon
Production:	1500 Cases
Retail:	\$30

All our vineyards are sustainably farmed, LIVE Certified and Salmon Safe.