



# ROCO



CLAWSON CREEK VINEYARDS

Yamhill Carlton • Pinot Noir • 2011

**90 points**

*Wine Spectator*

*Light and vibrant, with fine tannins encircling a lean core of earthy cherry fruit, persisting gently on the delicate finish. 11/13*

**89 points**

*Wine Enthusiast*

*Cola, earth, iron and spice flavors rise prominently on this Pinot Noir. The fruit remains secondary, but it's a detailed, tasty effort with appealing minerality. 2/14*

**89 points**

*Stephen Tanzer's Int'l Wine Cellar*

*Vivid red. Fresh raspberry and cherry aromas are complicated by candied rose, vanilla and cola and lifted by a spicy overtone.*

*Tangy, focused and pure, with energy to its sweet red fruit flavors. A hint of orange zest adds bite and fine-grained tannins lend shape to the smooth, clinging, vanilla-tinged finish. Drinks very easily now, especially after a little aeration. 8/13*

## 2011 ROCO Clawson Creek Vineyards Pinot Noir

### Winemaker's 2011 Vintage Notes

"In 26 years of farming in the Willamette Valley, we'd never experienced two back-to-back vintages with flowering in the vineyards as late as July, until 2011. Never say never because Mother Nature is full of surprises. In 2011, the cool weather demanded that we keep the crops low and hope for a long Indian summer.

By mid October we did have a 10-day window of semi-dry weather with temperatures in the mid 70s. We were high-fiving ourselves when the grapes came in at 20.5 Brix.

This year we learned that late season ripening of a small crop can lead to great results AND that vineyard sites matter more than the amount of sugar in the grapes. Sure enough, the wines turned out far above what the 'numbers' would indicate.

The 2011 ROCO wines are beautiful, perfumed and have surprising depth, complexity and finish to them."

-Rollin Soles

### Clawson Creek Vineyard

At the beginning of the 20th century, Savannah Ridge located in the Yamhill-Carlton AVA was the site of a thriving orchard. It was abandoned and returned to the wild with the collapse of the fruit market at the end of World War I.

Using organic and sustainable methodologies, the vineyard was restored to environmental and ecological health. The first 21 acres of the Clawson Creek Vineyard on the Savannah Ridge were planted to Pinot noir clones 777, Wädenswill and 115 in 2006, with an additional 13 acres planted in 2007, totaling 34 acres.

### 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 MLE, the wines are racked once to a mix of one, two and three-year-old, new, tight-grained, French oak barrels.

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

### TECHNICAL NOTES

Alcohol:	12.5%
Varietal:	100% Pinot noir
Appellation:	Yamhill-Carlton
Vineyard:	Clawson Creek Vineyard
Harvested:	October 18, 2011
Clones:	777, Wädenswill, and 115
Production:	250 Cases
Retail:	\$50

This vineyard is sustainably farmed.

# ROCO

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