



### Wine Spectator - 90 Points

Light and tangy, with pear and delicate herb flavors staying refreshing and delicate. The finish keeps singing. 1/13

### Tasting Notes

The nose presents aromas of soft vanilla and a kiss of granny smith apples. There is also a hint of tropical fruits, guava and tamarind as the aromas mature in the glass.

The wine is supple with a wonderful splash of citrus and ripe apple fruit dancing on a blade of spice and rocky minerality.

The mouth-feel is fresh with a crispness that leads into a creamy texture and finish.



## 2011 ROCO Chardonnay

### Winemaker's 2011 Vintage Notes

In our 26 years of farming in the Willamette Valley, we've not had two back-to-back vintages where the vines flowered as late as July. Never say never. This happened in 2010 and 2011. We knew we were in trouble in 2011 when flowering did not manifest itself until well after mid-July! But, we also say that when Mother Nature does not provide heat and sunlight in Spring, she comes through with a long Indian Summer. So, we planned ahead, concentrated on keeping the crop extra low, the canopy open, and perfected our botrytis-busting spray program in order to ride out the late October weather.

Indian Summer was greatly truncated! The first 15 days of October brought some form of cold and precipitation. Then the stretch between the 17th and 27th saved the day with mostly dry weather and a one day high of 76°. This entire growing season became the coolest since 1954!

We were high-fiving ourselves when grapes came in above 20.5 Brix. This was the first vintage in 26 years that we've had to chaptalize (bumping the sugar of the grape ferment by 1 – 1.5 Brix using cane sugar).

Each vintage teaches the alert winemaker something new. We learned that late season ripening of a small crop leads to great results. We also learned that the vineyard site matters more than the amount of sugar in the grapes. ROCO harvests from great vineyard sites, and sure enough the wines have turned out far above what pure "numbers" would indicate.

These wines are beautiful, perfumed and have surprising depth and finish to them.

This was one of the most challenging, cold, miserable vintages ever. We pressed off the last red wine on the Wednesday before Thanksgiving! Imagine an exhausted,

motley, yet grateful harvest crew gathered around the smoked turkey on Thursday. This Thanksgiving we truly had something to be grateful for!

### Rose Rock West Vineyards

Rose Rock vineyard is perched on a ridge top towards the southern end of the Eola-Amity Hills AVA. During the growing season, ocean breezes push through the Van Duzer Corridor in the Coastal Range maintaining a consistently cool climate that is the hallmark of all great Chardonnay regions. This climate, combined with the shallow, well-drained volcanic soils of the Nekia series that dominate this area, make the Eola-Amity Hills AVA one of Oregon's most exciting wine growing regions. Rose Rock is LIVE and Salmon Safe Certified.

### Winemaking

ROCO Chardonnay is hand picked, chilled then gently whole-cluster pressed. The juice is sent to the barrel for primary and Malo-lactic fermentation. After MLF, the wines are left on the lees and aged in primarily neutral oak.

### TECHNICAL NOTES

Alcohol:	14%
Varietal:	100% Oregon Chardonnay
Appellation:	Eola-Amity Hills
Vineyard:	Rose Rock West Vineyards
Harvested:	October 28, 2011
Clones:	Dijon
Production:	200 Cases
Retail:	\$25

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

## ROCO Winery

13260 NE Red Hills Road  
Newberg, OR 97132  
ROCOwinery.com

Phone 503-538-7625  
Fax 503-538-8683  
info@ROCOwinery.com