



ROCO



MARSH ESTATE VINEYARD

Yamhill Carlton • Pinot Noir • 2011

90 points

Stephen Tanzer's Int'l Wine Cellar

Bright red. Sexy, high-pitched red berry and floral aromas are complicated by notes of spice cake and vanilla. Smooth, sweet and spicy on the palate, offering open-knit black raspberry and cherry compote flavors and a bracing note of orange zest.

Closes with very good focus and energy, leaving a spicy note behind. 8/13

89 points

Wine Spectator

Light, fresh and vital, with a vibrancy to the floral currant and blackberry fruit. Although moderate in scope, this lingers enticingly against fine tannins. 2/14

88 points

Wine Enthusiast

Ripe and fruity from the first sniff through the last swallow. 2/14

2011 ROCO Marsh Estate Vineyard 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

Marsh Estate Vineyard

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.

The vineyard was planted in 2007 at a density of 1820 plants per acre in Willakenzie, Goodin, Carlton and Steiwer-Chehulpum sedimentary soils.

ROCO Winery purchases grapes from the upper slopes of the vineyard at an elevation of roughly 300 feet. The irrigated vines are planted on Riparia Gloria root stock.

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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 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:	Marsh Estate Vineyard
Harvested:	October 25, 2011
Clones:	56% Pommard, 44% Dijon
Production:	250 Cases
Retail:	\$50

This vineyard is sustainably farmed, LIVE Certified and Salmon Safe.