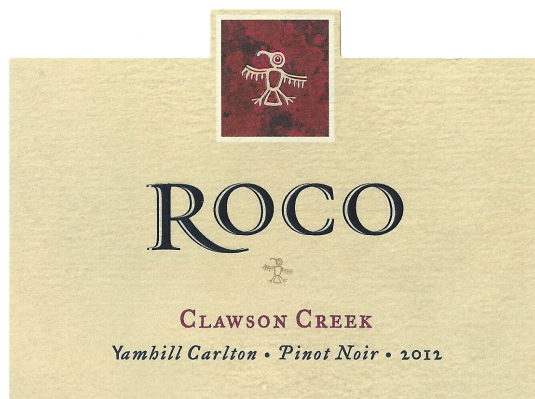


# 2012 ROCO Clawson Creek Vineyards Pinot Noir



**93 points**

*Wine Spectator*

*Dark and spicy, sleek in texture and brimming with purple plum, black cherry, tar and grilled meat flavors that come together seamlessly on the finish, revealing a slight crunch on tannins. Drink now through 2022. 2/15*

**91 points**

*Wine Enthusiast*

*Initially sharp and spicy, this compact effort supports its cranberry and cherry fruit with ample acidity. Give it some extra time to breathe open and it shows the muscle and structure to age nicely through 2024 at least. 10/14*

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## Winemaker's 2012 Vintage Notes

The 2012 vintage could be tagged as a "Mother Nature made these wines" sort of vintage for the most part. Bloom and fruit set traveled from normal to well below normal. Cold weather and some negative effects from hail drove yields generally down. But, that can be a GOOD thing as smaller clusters and good dry weather leads to ripe fruit for wine. When a grower cannot over crop their vineyards, all wineries can win with high quality.

The key challenge to the successful farmer this year was the fact that the period of July through October was the driest since record keeping began in the late 1800's. Potential desiccation was further exacerbated by very dry, east winds coming out of Eastern Oregon/Washington's high desert. This wind period was the longest I can remember in my 27 years of Oregon winemaking. Vines already starved for moisture will not fair well under these late fall conditions.

Belief in the weather forecast and seeking balanced fruit, caused us to give our vines a nice drink of water just before the east wind event. This allowed the vines to continue to photosynthesize and for the berries to stay plump and fruity.

If I had to compare this vintage to past ones, I'd probably pick a 50/50 blend of 2000 and 2008. We got excellent ripeness while retaining fresh natural acidity and mineral mouthfeel. Across the board, all ROCO wines white and red turned out extraordinary quality!

We were allowed to pick fruit under lovely fall sunshine at a leisurely pace, and with perfectly dialed-in maturity. Happy Days!

While Mother Nature delivered rich, wonderful wines, ROCO customers should not procrastinate purchasing the 2012 wines, as quantities are quite low.

-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 MLF, 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:	14%
Varietal:	100% Pinot noir
Appellation:	Yamhill-Carlton
Vineyard:	Clawson Creek Vineyard
Harvested:	October 2, 2012
Clones:	Wädenswill and 115
Production:	190 Cases
Retail:	\$50

This vineyard is sustainably farmed.