

2013 **ROCO** Wits' End Vineyard Pinot Noir



ROCO

WITS' END VINEYARD

Chehalem Mountains • Pinot Noir • 2013

Tasting Notes

"Rich aromas of blueberry preserves and 'pinot' earth spice with a lovely balance of tart blackberry, cooked cranberry and wet gravel on the palate. This is a particularly refreshing wine, begging one to drink more and more."

~Rollin Soles, Winemaker

93 pts
Wine Spectator

ROCO

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Winemaker's 2013 Vintage Notes

We had a great Spring, much more sunshine than '12, '11, or '10. All was pleasant until mid June, when cool, wet weather moved in. This caused our bloom to go on and on. It seemed like grape flowering would never end. And it was really difficult to determine when the midpoint of bloom occurred. Fruit set across the valley was all over the place, with differences showing in a very pronounced manner from clone to clone, low elevation vs. high elevation.

The period of June to say, mid September was darn near record dry. We were set up with classic 3rd week of June (Solstice) fruit set, leading to end of October harvest, with no expense to drop green clusters in August. Things were dang chirpy.

We got a normal shot of rain in early September, that actually helped dry vines get through Veraison. Then, September 21st the tables turned. A cold and windy weekend of the 22nd got snow to about 5000'. It stayed wet with monsoon-like conditions the weekend of 27th. Then rain burst after burst each day to the 2nd of October. The Willamette Valley received almost 8" of RECORD rain from September 1 to October 2!

For ROCO, we got white wines for still and sparkling in before the 22nd. Then, a majority in before the 27th. Waited out the wet, and chipped away picking the days after the 2nd. Fruit came in with surprising cleanliness. We were not complacent in our farming methods and had sprayed at correct intervals, with good coverage. We also kept the canopies especially open in Fall, with hand leaf pulling and cane positioning several times. "Riders of the Storm"

Following such variable weather, the wines are a COMPLETE surprise and joy to us. Deep, inexplicable color; rich fruit depth; and lovely youthful minerality. The whites are true cool climate wines and convey a richness in palate even before Malo. Wine Pundits keep an open mind, because you are all going to enjoy the 2013's.

~Rollin Soles

Wits' End Vineyard

The Soles' small Wits' End vineyard is situated on the southwest slope of the Chehalem Mountain Range. The site is located at an elevation of 400 feet and is protected from the winds by the costal range to the west and the Dundee hills to the south.

The vineyard is planted to a high plant density (2,200 vines per acre) on devigorated rootstocks with what Rollin considers three very distinctive Dijon Pinot noir clones. The site is predominantly marine sedimentary soil and farmed for low yields. It is irrigated by a freshwater spring that flows year-round through the property.

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 on ceto a mix of new one, two 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:	14%
Varietal:	100% Pinot noir
Appellation:	Chehalem Mountains
Harvested:	Sept. 27th, 2013
Clone:	46% Dijon 667, 46% Dijon 777, 8% Select
Production:	322 Cases
Retail:	\$60

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