

# 2013 ROCO Willamette Valley Chardonnay



CHARDONNAY  
Oregon • Vintage 2013

## 92 points Wine Spectator

*“Juicy and expressive, light-footed but brimming with pear, pineapple, Meyer Lemon and spice flavors that sail easily into a long detailed finish. Drink now through 2020. 732 cases made.” 9/15*

## 91 points Wine Enthusiast

*“At first sharp and showing the influence of barrel aging in roughly 20% new French oak, this opens up and smoothes out into a supple, buttery wine. It’s rich with flavors of pineapple, baked apple, sweet spices and a hint of mint. Polished and sophisticated, it generously rewards your attention with plenty of delicious details.” 8/15*

## Winemaker’s 2013 Vintage Notes

We had a lovely 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. (Period of July to end of October for 2012 was record dry). This may be a pattern for vintages of the future? 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 had NOT farmed in a complacent manner and had gotten our sprays on at the 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”

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. If Wine Pundits will keep an open mind, you are all going to enjoy the 2013’s. -Rollin Soles, Winemaker

## Winemaking

ROCO chardonnay is handpicked and then chilled overnight to 38° F in our large cold room. The chilled bunches are then pressed in our large tank press and the juice sent to tank. After settling in tank, the juice is inoculated and racked to neutral oak barrels where it completes fermentation.

After primary fermentation is complete, the young wine is allowed to go through Malo-lactic fermentation in order to soften the acidity and to add further complexity. After MLF, the wines are racked to a mix of barrels comprised of approximately 15-20% new and 80% neutral French oak. There they rest for five months or more before bottling.

## Technical Notes

Alcohol:	13%
Varietal:	100% Oregon Chardonnay
Appellation:	Eola-Amity Hills, Yamhill-Carlton
Vineyards:	Rose Rock West Vineyards, Eola Hills & Gran Moraine Vineyard, Yamhill-Carlton
Harvested:	Rose Rock West, October 2, 2013 Gran Moraine, September 20, 2013
Clones:	95
Production:	732 Cases
Retail:	\$40

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

**ROCO**  
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