

ROCO WINERY

2014 KNUDSEN VINEYARD CHARDONNAY

WINEMAKER'S TASTING NOTES

Aromas of pear and pear blossom are laced with citrus and a kiss of honeysuckle. There is a generous mid palate cornucopia of tree ripened Anjou pear, green melon and a hint of roasted cashew. Immediately mouth filling without losing its crisp backboned elegance. The impressive length is deepened with notes of vanilla and late winter camellia blossom. ~ Rollin Soles

WINEMAKER'S 2014 VINTAGE NOTES

We had great weather during bloom in early June leading to many large clusters on the vines. The potential to over crop was the only real viticultural challenge of 2014: learning from past vintages that dropping a significant number of clusters per vine near and at the time of Veraison (berry color change) is required for truly focused, delicious wines. The summer brought us near record number of days of 90-degree days. It's often said that the vintage is made in the last couple weeks before harvest. Cold crisp night temperatures days before harvest brought zing to fruit flavors and acidity. ROCO sparkling wine fruit was picked starting September 11th, A nice easy picking pace for the still wine fruit was complete by October 5th.

WINEMAKING PROCESS

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.

VARIETAL: 100% Oregon Chardonnay

APPELLATIONS: Dundee Hills

VINEYARDS: Knudsen Vineyards

HARVESTED: September 23, 2014

ALCOHOL: 13.5%

PRODUCTION: 95 Cases

RETAIL: \$60.00



94 points
Editors' Choice

"Smooth and full bodied, this is packed with robust peach, pear, apple, lime and candied pineapple goodness. There's a streak of vanilla custard from time in new oak, and length-extending minerality. This just keeps on going in the most delightful fashion."
- *Wine Enthusiast*, 2/16