



93 points

“Among an excellent trio of Chardonnays from ROCO, this is the spicy one, with soft and supple tree fruits, a touch of citrus and more. The complexities pile on, suggestions of melon and cotton candy, and that lovely sweet spice.”

- *Wine Enthusiast* 2/16

91 points

“Bright and tangy, with lively apple and pear avors on a sleek frame, persisting on a snappy nish that doesn’t quit. Drink now through 2019.”

- *Wine Spectator* 10/15

ROCO WINERY

2014 MARSH ESTATE VINEYARD CHARDONNAY

WINEMAKER’S TASTING NOTES

Some of the greatest Chardonnays in the world express a lovely floral aroma when young and this Marsh Estate has this rare characteristic. There are profound notes of Bosc pear blossom alongside fresh rose petal with a hint of chamomile on the nose. The palate is electric with a refreshing acidity framed by a citrus lemon crème and the promise of nectarine and honey comb in its age worthy future. This wine has a combination of depth and finesse and lively finish. ~ 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 MLE, 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: Yamhill-Carlton

HARVESTED: September 23, 2014

VINEYARDS: Marsh Estate Vineyard

ALCOHOL: 13.5%

PRODUCTION: 95 Cases