



92 points Editors' Choice

"This is stunningly rich in mouthfeel, texture and overall weight. Buttered, toasted nuts and creamy fruits coat the mouth. Oranges, apples and pears roll smoothly and seamlessly along the palate, with a juicy kick to the finish."
- *Wine Enthusiast*, 2/16

ROCO WINERY

2014 WILLAMETTE VALLEY CHARDONNAY

WINEMAKER'S TASTING NOTES

Aromas of guava, pear and vanilla spice fly out of the glass. The palate is rich without losing its zippy minerality. Mid palate is chalk full of dense, ripe fruit that dances just on the edge of tropical and those classic tree ripened apples and pears. Hints of ripe Galia melon are matched with great acidity. ~ 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: Willamette Valley

HARVESTED: Gran Moraine 9/16, Knudsen 9/23, Marsh Estate 9/23/2014

VINEYARDS: 52% Gran Moraine, 34% Marsh Estate, 14% Knudsen Vineyard

ALCOHOL: 13.5%

PRODUCTION: 687 Cases

RETAIL: \$40.00