



ROCO WINERY

2015 MARSH ESTATE PINOT NOIR

ABOUT MARSH ESTATE PINOT NOIR

Since 2010, ROCO has produced some of our juiciest and fresh fruited Pinot Noirs from this low elevation jewel estate, located in the eastern portion of the Yamhill-Carlton AVA. Tucked just west of the Dundee Hills, Marsh Estate Vineyard starts at a 250ft elevation and ascends steeply to a peak elevation of 320ft at the end of an exposed ridge line. This exposure ensures maximum sunlight, and combined with soil derived from marine sandstone, gives the wine an intense real cherry and raspberry front with a black pepper finish. A collectible wine that is drinkable now, but can lay down for a number of years.

2015 VINTAGE NOTES

This growing season was one of those warm, sunny experiences that we all desire in the often challenging Willamette Valley. Other than a spot of high temperatures, nearly the entirety of August punched in at the 80's with clear blue skies. Virtually no precipitation occurred all summer long. On August 28-30th we received a refreshing 1.3 inches of rain, which perked up the vines, the acid bounced back and fruit flavors became lively once again. We were able to pick at optimum ripeness beginning around September 4th through September 23rd.

WINEMAKING PROCESS

ROCO Pinot Noir is handpicked 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 ten 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 modern tank press. The young wine is then sent to barrel for malolactic fermentation to soften the acidity and to add further complexity, then racked once to 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.

WINEMAKER'S TASTING NOTES

"Lifted, complex scents of cassis, cardamom and ripe, dark cherry fill your nose. Seared strawberry and gooseberry play off cola and coffee spice. This wine is playful, yet seamless and robust with lively acidity throughout the very long finish."

- Rollin Soles, Winemaker

JAMES SUCKLING.COM 

94 points

Antonio Galloni
vinous

93 points

WINE ENTHUSIAST

THE WORLD IN YOUR GLASS

90 points

Wine Spectator

90 points

VARIETAL: 100% Pinot Noir
APPELLATION: Yamhill-Carlton AVA
VINEYARD: Marsh Estate Vineyard
SOIL: Marine Sedimentary
CLONES: 115, Pommard
OAK: 12% New French
ALCOHOL: 14.5%
PRODUCTION: 432 cases
RETAIL: \$50

