



ROCO WINERY

2016 KNUDSEN VINEYARDS CHARDONNAY

2016 VINTAGE NOTES

This growing season started with cool, wet spring weather, which created random, poor fruit set in some blocks. May and early June saw a few high heat spikes, but overall the summer's warm, sunny weather kicked growth into gear. Then a cold, wet, "Alaska" front perked the vines up around the 17th of August. Refreshed fruit sailed into a beautiful fall harvest where growers and winemakers alike enjoyed a nice and steady pace of picking perfectly ripened wine grapes. The resulting wines are robust without losing that ROCO juicy-centered youthfulness.

WINEMAKING PROCESS

ROCO Chardonnay is handpicked and then chilled overnight at 38° F in a large storage room. The chilled bunches are then pressed and the juice is sent to a tank. After settling in tank, the juice is inoculated and racked to neutral oak where it completes fermentation. After the primary fermentation, the young wine goes through a second malolactic fermentation in order to soften the acidity and to add further complexity. Next, the wines are racked to a mix of new and neutral French oak. There they rest for at least five months before bottling.

WINEMAKER'S TASTING NOTES

After opening up, look for green papaya and star fruit coupled with nice toasted oak aromatics. The flavor has a super rich mouth feel, yet balanced with bright acidity. The palate bumps right up to tropical fruit with a yellow apple base. Nice white peppercorn spice rides out the long finish.

- Rollin Soles, Winemaker

VARIETAL: 100% Oregon Chardonnay

APPELLATION: Dundee Hills AVA

VINEYARD: Knudsen Vineyards

SOIL: Jory, Basalt derived soils

CLONE: Dijon 95

OAK: 15% 1-year old French barrels

ALCOHOL: 13.5%

PRODUCTION: 50 cases

RETAIL: \$60

WINE ENTHUSIAST

93 points

Editors' Choice

Robert Parker
WINE ADVOCATE

91 points

