

ROCO WINERY

2018 KNUDSEN VINEYARD CHARDONNAY

ABOUT KNUDSEN VINEYARD CHARDONNAY

One of the oldest plantings in the Willamette Valley, Knudsen Vineyards was planted by Cal Knudsen in 1971 and is still owned by the Knudsen family. These vineyards sit atop the world famous Dundee Hills AVA at 800ft of elevation and are entirely red clay Jory soils. ROCO is one of a few wineries able to source this amazing fruit due to Rollin's long-standing relationship with the Knudsen family.

2018 VINTAGE NOTES

The 2018 growing season felt a bit more like that of California than typical Willamette Valley primarily due to an almost record dry May start to the season. May had six days at +79F, with an 89F thrown in for good sunny measure. We received less than an inch of rain in June, and none in August. July and August racked up a total of 10 days at +95F. September shifted into cold, cloudy Willamette Mode with lowered snow levels and a bit of rain. After a nice shot of rain in early October, ideal conditions prevailed from 10th to 22nd for beautiful Willamette ripening. ROCO sets itself up nicely harvesting from vineyards that have capacity to irrigate in these increasingly dry growing seasons.

The wines made have generous ripe fruit flavors, yet maintain balanced acidity due to our ability to give each vine a bit of moisture at the right moments of a grapevine's season. ROCO's signature rich mid palate and juicy finish is going to be a winner in the 2018 vintage.

WINEMAKING PROCESS

ROCO Chardonnay is handpicked and then chilled overnight to 38° F in a large cold room. The chilled, whole cluster bunches are pressed, and the juice is sent to tank. After settling in the tank, the juice is racked to French oak barrels where it completes fermentation. After the primary fermentation, the young wine goes through malolactic fermentation to soften acidity and add further complexity. The finished wine ages on its' original yeast lees until bottling in July.

WINEMAKER'S TASTING NOTES

"Leaping out of the glass with ripe apple and pear fruit at first, followed by subtler nuances that include hints of apricot stone, orange blossom citrus, and "spice" of roasted hazelnut and cashew in the nose. And still an essence of fresh Pacific Ocean oyster shell minerality persists. Rich and round texture layered with pear compote fruit shot with tangelo, "cuties", and citrus blossom drive the palate. A natural spice component of white tea, dried parsley leading to a long honey-pear follow you to the finish. This is a stand-alone Chardonnay, so drinkable with or without food." - Rollin Soles, Winemaker

VARIETAL: 100% Chardonnay
APPELLATION: Dundee Hills AVA
VINEYARD: Knudsen Vineyards
SOIL: Jory Basalt soils
CLONES: Dijon 95
OAK: 40% New French Oak
ALCOHOL: 13.5%
PRODUCTION: 60 cases
RETAIL: \$50

