

ROCO WINERY

2018 WITS' END CHARDONNAY

ABOUT THE WITS' END VINEYARD

Purchased in 1987, the Wits' End vineyard drapes down the southwestern slope of the Chehalem Mountain Range at 400' elevation. Situated among stands of native trees and two natural springs, the property is a quintessential Willamette Valley landscape, teeming with wildlife—including owls and hawks, coyotes and even cougars. Having anticipated this site as a perfect spot for vines, the Soles' began planting their vineyard in 2001 to Pinot Noir. Then, in 2013, they expanded it to a total of 20 planted acres, adding a block of Chardonnay in the process. Today, the property stands as testament to nearly 30 years of Willamette Valley vineyard know-how. The clonal selection is outstanding and cutting edge. The vineyard is densely planted on blonde marine sedimentary soil, derived from old ocean floor sandstone and shale, and farmed for low yields. The fresh water springs on the property flow year-round, providing irrigation capability from an old water right. The Pinot noir and Chardonnay from this vineyard are truly unique and expressive, producing wines that will age.

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

"On first sniff lovely hibiscus and white floral scents lead to mango, star fruit, and lime citrus. It's also super exciting to smell the mineral marble stone and vanilla in this cool-climate grown Chardonnay. Bumping up against tropical mango and melon, look for apple blossom, saltwater taffy, a hint of lime zest and honey plus a beautiful line of minerality without being acidic. The finish is a long ride on melon core flesh. This wine will build into surprising opulence with cellaring!"

- Rollin Soles, Winemaker

VARIETAL: 100% Chardonnay

APPELLATION: Chehalem Mountains AVA

VINEYARD: Wits' End Vineyard

SOIL: Marine Sedimentary

CLONES: Dijon 95

OAK: 16% New French Oak

ALCOHOL: 13.5%

PRODUCTION: 150 cases

RETAIL: \$50

