

ROCO WINERY

2018 MARSH ESTATE CHARDONNAY

ABOUT MARSH ESTATE CHARDONNAY

Since 2014, ROCO has produced Chardonnays 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 a lovely depth and finesse with a lively finish.

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

Look for aromas of honey, phlox/honeysuckle floral, and hint of mandarin orange. Smells like Springtime! The flavor is fresh, bright, clean, and leaves the taster with a smile. Honeysuckle blossom, mandarin, vanilla are preludes to pear sauce and quince fruit flavors. Beautiful balance of acidity and ripe fruit leads to a "sweet" long finish. - *Rollin Soles, Winemaker*

VARIETAL: 100% Chardonnay

APPELLATION: Yamhill-Carlton AVA

VINEYARD: Marsh Estate Vineyard

SOIL: Marine sediment

CLONES: Dijon 95

OAK: 12% New French Oak

ALCOHOL: 13.5%

PRODUCTION: 200 cases

RETAIL: \$50



WINEENTHUSIAST
92 points

