ROCO WINERY

2018 MARSH ESTATE PINOT NOIR

Wine Spectator
93 points

WINE ENTHUSIAST
91 points

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.

2018 VINTAGE NOTES

The 2018 growing season felt more typical to California than the Willamette Valley due to a nearly record dry May that started the season. May saw 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. The wines made are going 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.

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

Overall the 2018 vintage produced robust, "statement" Pinot noir. The Marsh Estate Pinot Noir is true to this vintage hype. It has aromas of deep black raspberry fruit which are nicely moderated by a touch of bright strawberry/rhubarb blended with lovely Italian plum essences. Yamhill-Carlton spice complexity comes through on the nose with touches of black peppercorn and delicate marjoram. In the mouth there is concentrated dense raspberry/hibiscus flower, and a hint of cranberry, leading to a silky textured black cherry and plum fruit in the middle palate. Yes, the "tell" of Yamhill-Carlton AVA comes through again with a touch of black pepper and balanced fruit that sails on toward a beautiful long finish.
- Rollin Soles, Winemaker

VARIETAL: 100% Pinot Noir
APPELLATION: Yamhill-Carlton AVA
VINEYARD: Marsh Estate Vineyard
SOIL: Marine Sedimentary
CLONES: 115
OAK: 0% New French Oak
ALCOHOL: 14.5%
PRODUCTION: 140 cases
RETAIL: $55

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