

2017 KNUDSEN VINEYARDS CHARDONNAY

ABOUT THE KNUDSEN VINEYARDS 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.

2017 VINTAGE NOTES

2017 vintage was completely different from the previous three years when vintners harvested their grapes earlier than normal. The wet, cool spring delayed flowering until late June, setting the stage for a later harvest. Hot, dry conditions prevailed through the summer and fruit set was higher than average requiring thinning to ensure incredible wines. There is a fresh fruit component and complexity that emerges to the forefront in the wines.

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 is 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

The aroma is a delicious mix of Asian pear, yellow plum, apricot blossom fruit intertwined with hazelnut, butterscotch, honey suckle spice and a hint of high elevation chardonnay's green olive. Wow, what a rich mouth feel on a foundation of citrus acidity! Look for fruit, hazelnut flour, butterscotch, almost agave nectar, with a lovely tangerine/citrus finish.

- Rollin Soles, Winemaker



WINE ENTHUSIAST 92 points

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:** 62 cases

RETAIL: \$60

