

ROCO WINERY



2019 MARSH ESTATE PINOT NOIR

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.

2019 VINTAGE NOTES

This was quite the “Yo-Yo” growing season, so definitely not boring to this old Veteran Vintner, Rollin Soles. The warmer-than-normal start in May with temperatures into the 90’s was a worry as there is normally a colder temp at the time. Then, when the shoots were a good 6-8” long, a cold, rainy mid-May hit came for a full two-week period. Then, a warm long summer kicked in. And just as anticipated, from first of September to the 19th, we were presented with nearly 3” of cold rain. Mt. Hood looked fantastic with its early mantle of white snow!

Cool temps and refreshing rains after such a long time dry in the vineyards, lifted the aromatics (think “floral” qualities) and the elegance in the palate and in the fruit flavors. It’s becoming a pattern here in the Willamette, where we receive a “refreshing wash” of cold rain at the end of August or into early September (15, 16, 17, 19 for example). Seems to brighten and lift the fruit and acidity of our wines.

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

Signature Bing Cherry juice fruit laced with peppercorns, licorice drops, cinnamon stick, vanilla spices on a bed of dense violet petals. On the palate, Hahn cherry fruit, red apple and plum tart with a hint of allspice and nutmeg, a bit of apple butter with mouth-watering acidity, which supports signature rich middle palate on bracing tannin structure. - Rollin Soles, Winemaker

VARIETAL: 100% Pinot Noir

APPELLATION: Yamhill-Carlton AVA

VINEYARD: Marsh Estate Vineyard

SOIL: Marine Sedimentary

CLONES: 115

OAK: 10% New French Oak

ALCOHOL: 14%

PRODUCTION: 454 cases

RETAIL: \$55

