

ROCO WINERY

2019 MARSH ESTATE CHARDONNAY

ABOUT THE 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.

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 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 it 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. The wines are then racked to a mix of new and neutral French oak. There they rest for at least five months before bottling.

WINEMAKERS TASTING NOTES

Wow! Enjoy the immediate bouquet of white peony flower and loving hints of white nectarine aromatic. This Chardonnay has surprising concentration in the mouth. Delicious white peach fruit, rich/viscous depth, with a short bread yeastiness. There is a super line of mineral tinged fruit and citrus acidity from start to long, long finish.

- Rollin Soles, Winemaker

VARIETAL: 100% Oregon Chardonnay

APPELLATION: Yamhill-Carlton AVA

VINEYARD: Marsh Estate Vineyard

SOIL: Marine sedimentary

CLONE: Dijon 95

OAK: 18% new French Oak

ALCOHOL: 13.5%

PRODUCTION: 312 cases

RETAIL: \$50



Wine Spectator
www.winespectator.com
90 points

WINE ENTHUSIAST
93 points

