

ROCO WINERY

2019 GRAVEL ROAD CHARDONNAY

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This 2019 Chardonnay is a blend of the three best Chardonnay vineyards in the Willamette Valley: Wits' End, Knudsen, and Marsh Estate Vineyards. Located in the Chehalem Mountains AVA, Wits' End is the Soles' estate vineyard. Four acres of Chardonnay were planted here in 2013. This vineyard is then blended with pre-mium fruit from Marsh Estate and Knudsen Vineyards. Rollin crafts this wine to balance minerality and rich power.

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 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

"The aroma is a promise of delicate white flowers, star fruit and kefir limes, with a vanilla spiced golden apple with hints of white peach. Minerality suggests a sandy beach in Winter. On one's palate this wine is a "poster child" for balance in a cool, marine climate white wine! Look for white peach, orange melon, with a hint of vanilla-apricot. Rich mid-palate dances on a carpet of citrus acidity into a very long ripe fruited finish. There's a touch of honey in the end that even Winnie the Pooh would approve."

- Rollin Soles, Winemaker

VARIETAL: 100% Chardonnay

APPELLATION: Willamette Valley AVA

VINEYARD: Wits' End, Marsh Estate and Knudsen Vineyards

SOIL: Sedimentary & Basalt soils

CLONES: Dijon 95

OAK: 8% New French Oak

ALCOHOL: 13.5%

PRODUCTION: 350 cases

RETAIL: \$30

