

ROCO WINERY

2019 KNUDSEN VINEYARD CHARDONNAY

ABOUT KNUDSEN VINEYARD 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.

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

"Delicately toasted Vosges oak forest, pear fruit and lemon thyme aromas speckled with lemon citrus aromas. The taste is a lovely combination of citrus blossom, golden apples lifted by bright acidity and a smooch of toasted French oak. The mouthfeel is rich from start to finish exhibiting a classic level of Northern Pacific minerality. See if you can catch that bonus touch of caramel, browned butter at the very end."

- Rollin Soles, Winemaker



91 Points
WINE ENTHUSIAST

VARIETAL: 100% Chardonnay
APPELLATION: Dundee Hills AVA
VINEYARD: Knudsen Vineyards
SOIL: Jory Basalt soils
CLONES: Dijon 95
OAK: 33% New French Oak
ALCOHOL: 13.5%
PRODUCTION: 60 cases
RETAIL: \$50

