

# ROCO WINERY

## 2021 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.

### 2021 VINTAGE NOTES

The Spring start to 2021 was one of the driest on record. Heaps of sunshine and warmth gave us the prospect of a nice crop of winegrapes. Just as the clusters bloomed, we received a shot of cold, wet drizzle. The result was rather poor pollination, limiting a potentially large crop. The Summer progressed normally until record heat hit us over the 25-28 July period. By plan, most of our vineyards are setup to drip irrigate if required. Watering vines a couple of days before the 25th seemed to allow the vines to “weather” the heat. Much of our chardonnay and pinot noir was harvested under sunny Fall skies. A refreshingly cold rain dropped snow down to 5500’ on the 19th and 28th which benefited our later ripening Pinots. The last day of harvest was October 14th. The wines are delicious, do not lack for acidity, and due to our ability to drip irrigate vines and chill whole clusters at the winery, fruit expression is concentrated and fresh.

### 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 wines are aged in barrel for 9 more months before bottling.

### WINEMAKER’S TASTING NOTES

This may be the most generous vintage yet for Marsh Estate Vineyard. Fruit aromatics leap out front and center with a whirlwind of lush raspberry, strawberry jam, red plum, black cherry to marionberry. With time in the glass, a ‘whirl’ of cinnamon with touch black pepper further complex the senses.

On the palate, this is GENEROSITY ++, rich mouthfeel kicks in at the beginning and follows through to a very delicious finish. Black cherry fruit is super dense and long. Velvety molasses, rubbed sage, and black peppercorn prove that this wine hails from the Yamhill-Carlton AVA.

- Rollin Soles, Winemaker

**VARIETAL:** 100% Pinot Noir  
**APPELLATION:** Yamhill-Carlton AVA  
**VINEYARD:** Marsh Estate Vineyard  
**SOIL:** Marine Sedimentary

**CLONES:** 115  
**OAK:** 100% neutral French oak  
**ALCOHOL:** 14%  
**RETAIL:** \$60  
**PRODUCTION:** 300 cases



92 points

Wine Spectator

