

ROCO WINERY

2021 GRAVEL ROAD CHARDONNAY

ABOUT THE GRAVEL ROAD CHARDONNAY

Gravel Road Chardonnay is a blend of our three favorite Chardonnay vineyards in the Willamette Valley: Gran Moraine, Marsh Estate, and Knudsen Vineyards. The first two vineyards grow in low to mid elevation, in sandstone-shale derived soils that provide a lovely creamy texture. While Knudsen Vineyards is located at a high elevation in volcanic derived soil that adds a racy minerality to this unique Chardonnay.

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 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

“This is still such a young Chardonnay, yet has so much promise from a cool 2021 growing season. Fruit is front and center on the nose, with pear, yellow citrus, and foretelling complexity hints of rambutan, apricot, and toasted hazelnut aromas. The palate is signature ROCO juiciness, with persimmon, honey crisp, nashi pear, and a citrus flavor reminiscent of Amalfi Coast lemon or Sicilian lemon gelato (we can’t make up our minds!). Creamy textured middle leads to a very long finish.” - *Rollin Soles, Winemaker*



VARIETALS: 100% Chardonnay
APPELLATION: Willamette Valley AVA
SOILS: Sedimentary & Basalt
CLONES: Dijon 95
ALCOHOL: 13.5%
PRODUCTION: 1140 cases
RETAIL: \$30

