

ROCO WINERY

2021 ANCIENT WATERS PINOT NOIR

ABOUT THE ANCIENT WATERS PINOT NOIR

One of our proprietary blends, Ancient Waters sources the highest quality fruit from Wits' End Vineyard. Ancient Waters' name is derived from the old marine sedimentary soils in which the vines are planted. Ancient Waters is a powerful wine that showcases the intense flavors possible in Pinot Noirs from the Willamette Valley.

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 to ferment with our proprietary, house-cultured 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 young wine is then sent to barrel for malolactic fermentation to soften the acidity and to add further complexity, then racked once to new, one, two and three-year-old, tight-grained, French oak barrels. The wines are aged in barrel for 18 or more months before bottling.

TASTING NOTES

Dark plum fruit and summer savory aromas of sage and thyme hint at the complexity to come with this long-lasting Pinot Noir. Structured with fine tannins and breadth across the palate that's punctuated with natural acidity and layers of blueberry, cranberry, and dried rose petals. The finish is long with a bold grip of clove, cracked pepper, and baking spice.



VARIETALS: 100% Pinot Noir
APPELLATION: Willamette Valley
SOILS: Marine Sedimentary
CLONES: 828, 777
OAK: 18% New French Oak
ALCOHOL: 14%
PRODUCTION: 150 cases
RETAIL: \$75

AWARDS

93 Wine Spectator