

ROCO WINERY

2021 CHEHALEM CROSSING PINOT NOIR

ABOUT THE CHEHALEM CROSSING VINEYARD

Chehalem Crossing, located at high elevation in the Chehalem Mountains provides an exciting opportunity to produce wine with mid-season ripening fruit from Loess soil. This family-owned vineyard sits on a gentle south facing slope at 800 feet in elevation in the newly created Laurelwood AVA named for its Laurelwood soils. The Pinot Noir we harvest from this site is predominantly Pommard and Clone 115. The resulting wine has a silky texture with generous fruit expression on the middle palate.

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 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

Luscious and elegant from the start, this inaugural vintage expresses fruit-forward finesse. Instant aromas of black raspberry, black currant, and huckleberry leap out of the glass with hints of petrichor and subtle baking spice. The first taste washes over the palate with a melody of fresh, fruit flavors including more huckleberry, blackberry, Bing cherry, and a touch of Italian plum. Supporting this rich, juicy center is a hint of earthy purple sage, lively acidity, and smooth, silky tannins on the finish. smooth, silky tannins on the finish.



VARIETALS: 100% Pinot Noir

APPELLATION: Chehalem Mountains
AVA

SOILS: Loess

OAK: 20% New French Oak

CLONES: 115, Pommard

ALCOHOL: 14%

PRODUCTION: 100 cases

RETAIL: \$60

AWARDS

93 Wine Spectator

93 Owen Bargreen

91 Wine Enthusiast

Cellar Select, Oregon Wine Press

