

# ROCO WINERY

## 2022 GRAVEL ROAD CHARDONNAY

### ABOUT THE GRAVEL ROAD CHARDONNAY

Gravel Road Chardonnay is a blend of three of our 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.

### 2022 VINTAGE NOTES

The 2022 vintage was a challenging yet extraordinary season in the Willamette Valley. Despite early setbacks with Spring frost affecting the primary buds, our vineyards' diverse locations and elevations, along with strategic positioning across the region, allowed us to overcome these hurdles.

The unique interplay of warm days in September and October paved the way for a late but exceptional harvest, resulting in wines that showcase intense aromas, ripe fruit characteristics, and high natural acidity.

Finding Chardonnay and Pinot Noir with both quick-ripening and late-season character is a rare occurrence. So savor these 2022 vintages as they embody the unique quality that you truly deserve!

### WINEMAKING PROCESS

ROCO Chardonnay is handpicked and then chilled overnight at 38° F in a large storage room. The chilled bunches are then pressed and the juice is sent to a tank. After settling in tank, the juice is inoculated and racked to neutral oak where it completes fermentation. After primary fermentation is complete, the young wine goes through malolactic fermentation in order to soften the acidity and to add further complexity. Next, the wines are racked to a mix of new and neutral French oak. There they rest for at least five months before bottling.

### TASTING NOTES

This Chardonnay has a captivating aroma of mandarin, young white peach, and nectarine, with a subtle hint of graphite and white peonies. On the palate, it is lively and refreshing with a touch of salinity, luscious white peach, and Mountain Rose apple. A perfect expression of spring!



**VARIETALS:** 100% Chardonnay  
**APPELLATION:** Willamette Valley AVA  
**SOILS:** Sedimentary & Basalt  
**OAK:** All neutral  
**ALCOHOL:** 13.5%  
**PRODUCTION:** 1590  
**RETAIL:** \$30

### AWARDS

93 James Suckling  
90 Wine Enthusiast

