

ROCO WINERY

2018 GRAVEL ROAD CHARDONNAY

ABOUT GRAVEL ROAD CHARDONNAY

This 2018 Chardonnay is a blend of the three best Chardonnay vineyards in the Willamette Valley: Wits' End, Knudsen, and Marsh Estate Vineyards. Located in the Chehalem Mountains AVA, Wits' End is the Soles' estate vineyard. Four acres of Chardonnay were planted here in 2013. This vineyard is then blended with premium fruit from Marsh Estate and Knudsen Vineyards. Rollin crafts this wine to balance minerality and rich power.

2018 VINTAGE NOTES

The 2018 growing season felt a bit more like that of California than typical Willamette Valley primarily due to an almost record dry May start to the season. May had six days at +79F, with an 89F thrown in for good sunny measure. We received less than an inch of rain in June, and none in August. July and August racked up a total of 10 days at +95F. September shifted into cold, cloudy Willamette Mode with lowered snow levels and a bit of rain. After a nice shot of rain in early October, ideal conditions prevailed from 10th to 22nd for beautiful Willamette ripening. ROCO sets itself up nicely harvesting from vineyards that have capacity to irrigate in these increasingly dry growing seasons.

The wines made have generous ripe fruit flavors, yet maintain balanced acidity due to our ability to give each vine a bit of moisture at the right moments of a grapevine's season. ROCO's signature rich mid palate and juicy finish is going to be a winner in the 2018 vintage.

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

Upon inhale the immediate essence of honeyed pear and apple with apricot is riddled with starfruit citrus, mineral agave and tempered by lovely honeycomb. This wine defines "richness" in Chardonnay on the palate. Look for ripe honeyed cassava melon with ground cherry, yellow plum, and rich honeycomb and vanilla spice. A sweetness married to mineral acidity leads to a very long, memorable Chardonnay finish. - *Rollin Soles, Winemaker*

VARIETAL: 100% Chardonnay

APPELLATION: Willamette Valley AVA

VINEYARD: Wits' End, Marsh Estate and Knudsen Vineyards

SOIL: Sedimentary & Basalt soils

CLONES: Dijon 95

OAK: 5% New French Oak

ALCOHOL: 13.5%

PRODUCTION: 128 cases

RETAIL: \$30



WINE ENTHUSIAST
91 points

