

# ROCO WINERY

## NON-VINTAGE GRAVEL ROAD PINOT NOIR



### ABOUT GRAVEL ROAD PINOT NOIR

The hills in the Willamette Valley are punctuated by gravel roads, which lead to the regions finest vineyards. ROCO's Gravel Road Pinot Noir is a blend of several of these distinctive vineyards including the Soles' own Wits' End Vineyard in the Chehalem Mountains AVA. An outstanding value, the Gravel Road Pinot Noir flavor profile surpasses many other wineries flagship Pinot Noirs. The old world style offers bold flavor with balance and grace to pair well with nearly any food.

### NOTES

As if it was written in the Planets (Jupiter and Saturn), ROCO Gravel Road Pinot Noir NV is a conjunction of the 2019 and 2020 vintage. This nonvintage Pinot Noir truly is "greater than the sum of its parts."

The elegant poise of the 2019 vintage is layered with a minority of the robust concentration of 2020's personality. The deft combination of these two very different vintages has revealed a masterful expression of Willamette Valley Pinot Noir. ROCO's tradition of holding all its Pinot Noir in small French oak barrels for 18-20 months means that from October to March, we'll have TWO vintages of Pinot Noir in barrel. The 2019 Pinot noir was still aging in barrel when the 2020 vintage began. In December, ROCO's President Corby Soles, pitched the creative possibility of blending a small percentage of 2020 Pinot noir into the 2019. Master Blender and Palate Driver, Rollin Soles, took this brilliant idea into the cellar. The result is ROCO's first ever Nonvintage Willamette Valley wine.

### 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-staked and the whole berries fall into small 1.6 ton open fermenters. The berries soak for ten days before beginning ferment with our proprietary, house-cultured, indigenous 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.

### WINEMAKER'S TASTING NOTES

The rich aromatics hit you with an emboldened crushed Holiday cranberry relish that slides towards a pomegranate jam the more you linger. Ginger and Thai basil spices round out the nose, leaving you eager for the taste. The flavor is bright, red cherry, and fresh cranberry relish, with a dollop of red plum pastry fruit. Spiced notes include white pepper corn, nudges of clove, a hint of allspice, and then that Thai basil reprises itself in the palate. The finish has lovely, grippy tannins, thyme spice, and lasting blackberry fruit begging to be included into your next culinary experience.

*-Rollin Soles, Winemaker*

**VARIETAL:** 100% Pinot Noir

**ALCOHOL:** 14.5%

**APPELLATION:** Willamette Valley AVA

**RETAIL:** \$25

**Wine Spectator**  
90 points

**WINEENTHUSIAST**  
88 points

