

ROCO WINES

Willamette Valley - Pinot Noir 2005 Yamhill County - Oregon

Vintage

In 2005, we enjoyed one of the sunniest, warm March's on record while May and June was miserably wet and cold. As the result, grape flowering was sporadic with overall yields for the Willamette Valley down some 30-40%. Berries were small to normal resulting in much lower cluster weights.

Due to increased soil saturation in June, the vines showed no water stress until deep into August. Yet, grapevine vigor was an issue that led to excessive lateral shoot growth. Extra effort to remove leaves in the fruit zone and drop green second crop grape clusters was essential to formation of mature fruit flavor.

September was much cooler than normal, but sunny. Fruit ripened slowly under bright sunshine. The fruit retained acid due to cool weather, but developed 'hidden' ripe flavors behind this bracing acidity. A very good move at the end of September was to pick a large portion of one's crop based on 'faith' that fruit was indeed ripe flavored and that once fermentation was complete the excessive acidity would precipitate with the increase in alcohol. This seemed to be the case. Fruit harvested before 29 September displays bright, complex flavor, nice mineral structure, and exciting wines. It is amazing how much color the Pinot Noir wines have considering the 'on the vine' impressions one could make. We had Pinot Noir sugars up to as 25 Brix!

Winemaking

The grapes are hand harvested and chilled to 35 F degrees before they are de-stemmed and placed in small open topped fermenters. Whole berry, cold macerated prior to vigorous fermentation and post ferment maceration. Wine is press into French oak barrels for malo-lactic fermentation. Eighteen months of barrel aged later, the wine is bottled, packed and off to light up your palate.

Tasting Notes

Wine Advocate Review - 92 Points

The 2005 Pinot Noir is a blend of several vineyards. It offers an excellent nose of pain grille, cinnamon, rose petal, cassis, and black cherry. This leads to a rich, layered wine with more baby fat than is typical in 2005. The wine has lots of guts, with plenty of depth, concentration, and a long, pure finish. Cellar it for 3-5 years and drink it through 2025. ROCO Wine Cellar is owned and operated by Rollin and Corby Soles and includes their 7-acre Wit's End Vineyard. Rollin Soles has been the winemaker at Argyle Winery since 1987.

Wine Spectator Insider - 92 Points

Smooth, velvety and generous with its black cherry and sage flavors, wrapped nicely in a soft cloak of fine tannins as the finish rolls on. Has presence and grace.
Harvey Steiman



Vineyards: Chehalem Mtn - Wits' End Vineyard and other WV vineyards.

Fermentation: Open topped vat and punched down manually.

Ageing: 18 months in a blend of 1, 2, 3 year-old new (30%) French oak barrels

Bottling: April 2007: Non-fined, non-filtered

Varietals: 100% Pinot Noir

Alcohol: 14.5%

Release Date: May 2007

Cases Produced: 850

Suggested Retail: \$40