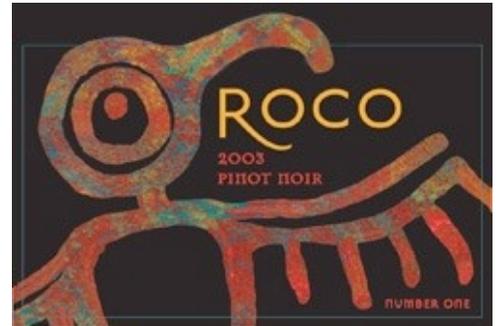


The 2003 ROCO Pinot Noir is the first in a series of Pinot Noirs made exclusively from the very best, barrel select of the Soles' seven-acre Wits' End Vineyard. Only 99 cases (4 barrels) of the 2003 ROCO (Private Stash) were produced.

### **Vintage**

"Adverse spring weather in 2003 produced a large number of grape clusters that contained a variety of berry size. Berries ripen small berry to large berry. So, if the clusters have many sizes of berries this results in lots of flavor variety in the wine.

The '03 summer was the warmest and sunniest summer since 1992. Caution had to be taken to prevent sunburn of exposed berries. This is not usually a problem in the Willamette Valley. September record heat and moisture-sucking desert winds from the east, threatened to raise the berries. When grape berries raise they lose their connection to the vine, thus ending the march toward the desired fruit flavor ripening.



At Wits' End, we were able to replace the much-needed moisture by irrigating from our generous spring. Thus raising was denied! Clusters and leaves were nourished enough to delay harvest until ripe flavor, brown seeds, and cooler fall weather developed. Cheers!"

### **Wine Spectator Score 91**

"Yummy stuff, lush and velvety, with juicy wild plum and blackberry fruit framed deftly with sweet, spicy oak, the finish lingering beautifully." - Harvey Steiman

### **Rollin's Updated Tasting Notes, March 2007**

After three years in the bottle, this wine is developing beautifully. It has deep, dark, ripe, blue plum flavors with earthy fresh vanilla and a touch of black cherry compote. It is a voluptuous wine with silky textures and structured, balanced tannins. There's a very nice cobblestone earthiness to it and a feral juicy blackberry center. I let the wine set in the glass for a half hour or so, and tasted it again. The nose had taken on an essence of dark chocolate nibs with increased black cherry fruit and velvety berry flavors that continued to increase. This indicates to me that the wine has a long way to go yet. I can't wait to taste this in a couple more years.

**AVA:** Chehalem Mountains

**Vineyards:** Wits' End Vineyard, Live Certified (Low input Viticulture and Enology) Certified sustainable and Salmon Safe Biogonomic (see web site for info)

**Fermentation:** Open topped vat and punched down manually.

**Aging:** 18 months in a blend of 1, 2, 3, year-old and new (30%) French oak barrels Aged in bottle for 6 months before release

**Bottling:** May 2004: Non-fined, non-filtered

**Varietals:** 100% Pinot Noir

**Alcohol:** 15%

**Release Date:** November 2004

**Cases Produced:** 99

**Suggested Retail:** \$75 per bottle