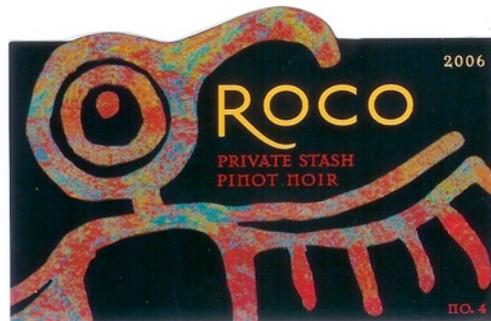


ROCO WINES

Private Stash - Pinot Noir 2005 Chehalem Mtn - 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 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 made 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 as high as 25 Brix!

Winemaking

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

Tasting Notes

Wine Advocate Review - 91 Points:

The 2005 Pinot Noir "Private Stash" is from the Soles' Wit's End Vineyard. It has a superb perfume of toasty black cherries, black raspberry, and floral elements. This is followed by a broad band of sweet fruit, vibrant acidity, light tannin, and enough balance to ensure a long window of peak drinking.

Wine Spectator Insider - 94 Points:

Supple, graceful and deliciously complex, offering dark plum, blackberry, and black olive flavors on plush texture. The flavors linger expressively against wisps of tannins. - Harvey Steiman

AVA: Chehalem Mountains

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

Fermentation: Open topped vat and punched down manually.

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

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

Varietals: 100% Pinot Noir

Alcohol: 14.5%

Release Date: November 2007

Cases Produced: 100

Suggested Retail: \$75