



ROCO WINERY

2007 Private Stash Pinot Noir

The Private Stash

The 2007 Private Stash is #5 in a series of numbered "Stash" wines produced by ROCO Winery. Corby and Rollin Soles began their ROCO venture with 90 cases produced from their small Wits' End Vineyard in 2003. It was enough to check out the vineyard's potential and to sell to a small mailing list of friends and family. Right out of the fence the wines received hot reviews and soon, what was once the family's "Private Stash" was in demand across the U.S. Still the Soles' like to keep a good thing close and continue to limit the stash production. 200 cases of the 2007 Private Stash were produced.

ROCO Tasting Notes

Deep red garnet color with complex spices, earthiness, red cherries, and bright raspberry aromas. In the front of the mouth there are luscious yet zingy, raspberry fruit flavors and a hint of cinnamon. As we move toward the center and full mouth we get complex deep fruit flavors and rich spiciness. As we finish the wine we experience elegance in feel and complex whole mouth sensations. It has a nice long, luscious, smooth finish. It also shows gravelly tannins and has surprising weight to its long, layered fruit and spice driven finish. ROCO wines are certified sustainably farmed and salmon safe. www.rocowinery.com for more about our vineyards and farming practices.

Designation & Production

Chehalem Mountains AVA. This wine is made from grapes harvested at the Soles' small Wits' End Vineyard in the Chehalem Mountains. It is the "best of the best" -the best clone selection and the best barrels. 150 cases were produced, Alcohol 14%

Winemaker's Vintage Notes

Spring of 2007 was significantly cooler dryer than the average Oregon Spring. This can set the state for a droughty growing season. This was the case in 2007. At our Wits' End vineyard we are graced with a natural fresh water spring that continues to supply the vines with beautiful water even in the driest years. By supplying enough water to our Pinot noir vines we kept the leaves perky and were able to attain ripe fruit flavors by harvest. Unlike many in the Willamette alley we harvested on the 27th of September, just before record rainfalls began. The resulting ROCO wine is gorgeous, re fruited and very appealing to all the senses. The 07's were bottle aged an additional year before release.

The grapes are hand harvested and chilled to 35°F 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 press into 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.

Wine Advocate - 93 Points

The 2007 Pinot Noir Private Stash is a richer, denser effort with a focus on the dark fruit side of the spectrum. Aromas of spice box, black cherry, and black raspberry lead to a medium-bodied, intensely flavored yet elegant Pinot with layered savory fruit, enough ripe tannin to support 2-3 years of further development, and a lengthy finish. Drink it from 2011 to 2019.

Wine Spectator - 91 Points

Light and silky, with an airy feel to the delicate plum and floral aromas and flavors, lingering easily on the refined, expressive finish. Drink now through 2014. 250 cases made. -HS

