

# ROCO WINERY

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## TASTING NOTES

Estate grown Pinot Noir from ROCO's Wits' End Vineyard in the Chehalem Mountains, this luscious wine is always at the top of its game. Deep garnet color with an elegant combination of spiced cherries jubilee in the nose. The wine is full and rich bodied in the mouth with hints of black berries, cinnamon and pepper which contribute to a complex palate. The deeply spiced fruit finish is rich, delightfully long and layered. It rolls through the mouth and down the throat leaving one longing for the next sip.

### Wine Advocate - 92 Points

The ROCO 09 Private Stash is a bit more deeply colored, displays greater depth and concentration and has enough structure to blossom for another 1-2 years. Mouth-filling and succulent this lengthy, pleasure-bent effort offers a drinking window extending to 2019.

### Wine Enthusiast - 93 Points

Cellar Selection - From a low-yielding estate vineyard, the Private Stash offers exceptional focus and clarity. It's a transparent and seductive wine, bearing immaculate berry and cherry fruit, lovely balance, silky tannins and amazing length.



# 2009 PRIVATE STASH PINOT NOIR

## 2009 VINTAGE NOTES

Early in the season the vines set an "interesting" mix of normal and tiny berries on the clusters. This is a good thing as each size berry ripens at a different rate -thus adding complexity of flavors to the wine.

In July, we experienced a number of days where the evening temperatures did not drop to their normal "chill". Oregonians flocked to the Pacific Oceanside and mountain rivers for relief from the warm weather. What I didn't expect was that this brief event would speed up the rate that the vines matured the fruit regardless of the vineyard elevation.

Significant amounts of cold rain fell over Labor Day Weekend. Fortunately, the fruit was not ripe enough to become prey to mold infections.

Then, in mid-September we experienced a typical event where very warm, dry air whips into the Valley from the Columbia River Gorge to the east. This dry wind can desiccate ripe berries, causing the berries to lose connection to the vine. At Wits End, we have a full time spring from which we irrigate the vines just enough BEFORE the "furnace" comes on, to allow the vine to withstand the drying effects of this high desert wind.

After the east winds, the weather cooled down to normal Oregon Fall temperatures and beautiful conditions brought rich, ripe luscious fruit to our fermenters. The result is lovely, balanced, richly colored Pinot Noir that is perfectly matched to pleasant mineral and tannin textures. It will delight the drinker today and merit some serious age in the bottle.

## VINEYARD

The Soles' small Wits' End Vineyard is situated on the southwest slope of the Chehalem Mountain Range. The site is superbly located at an elevation of 400' and is protected from the winds by the coastal range to the west and the Dundee hills to the south. The vineyard is planted to a high plant density (2,200 vines per acre) on devigorated rootstocks with what Rollin considers the three distinctive Dijon Pinot Noir clones. The site is predominantly marine sedimentary soil and farmed for low yields. It is irrigated by a fresh water spring that flows year-round through the property. The Chehalem Mountains are a single uplifted landmass with spurs, mountains and ridges.

## WINEMAKING

ROCO Pinot Noir is hand picked and then chilled overnight to 38F in our large cold room. The chilled bunches are gently destalked and the whole berries fall into small 1.6 ton open fermenters. The berries soak for about 5 days before beginning ferment with our proprietary, house-cultured 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 28C. A post fermentation soak occurs until the wine is just right for removing from the skins and seeds. At that time the ferments is gently pressed in our large tank press. The young wine is sent to barrel for Malo-lactic fermentation to soften the acidity and to add further complexity. After MLF, the wines are racked once to a mix of new and 3-year-old tight grained, French oak barrels. The wines are aged in barrel for 18 or more months before bottling.



## 2009 PRIVATE STASH PINOT NOIR

ALCOHOL	14%
VARIETAL	100% OREGON PINOT NOIR
APPELLATION	CHEHALEM MOUNTAINS
VINEYARD	WITS' END VINEYARD
HARVEST DATE	SEPTEMBER 28, 2009
BOTTLING DATE	MARCH 22, 2011