

2010 ROCO Private Stash Pinot Noir



Wine Spectator - 95 Points

Packs a lot of layers into a tight frame, piling up tiers of raspberry, chocolate and cinnamon flavors on a remarkably transparent structure, with fine tannins underlining the very long, expressive finish. 10/12

Recommended Top Wines from Oregon 1/13

Wine Advocate - 91 Points

Offers a pure nose and palate expression of ripe cherry, with nutmeg, tamarind, nut oils, the piquancy of pit, and a medicinal herbal and mineral melange all adding interest and allure, while a suffusion of salinity serves for welcome saliva inducement. This satin-textured, complex Pinot ought to be worth following for the better part of a decade. 10/12

Stephen Tanzer's International Wine Cellar - 91 Points

Bright ruby-red. Sexy, pungent aromas of black raspberry, cherry-cola and licorice, with a subtle vanilla note in the background. Fleshy but focused, offering intense cherry and dark berry flavors lifted by tangy acidity. Finishes smoky, sweet and very long, with resonating spiciness and lingering dark fruit qualities. 7/12

Winemaker's 2010 Vintage Notes

We knew from the moment that flowering was delayed into July, this was going to be a nail-biter of a vintage. With 27 years of experience making wine in the Willamette Valley under our belts, we also knew that vineyard operations had to be timed and executed with craftsmanship. The winning strategy would be "who could hang the longest" into the fall.

Fifty days after bloom, the crop was tiny due to terrible weather in early July. Further, there was not enough sunlight and heat to ripen a normal crop of grapes. Small berries on few clusters meant no thinning required.

Once harvested and fermented the wines immediately showed promise! A silky texture and ripe, zippy fresh fruit, deserving of our highest attention, matched deep, rich color. Late season picked Pinot noir, when picked ripe, has a heap more body than the alcohol would seem to allow.

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 costal 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.

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Winemaking

ROCO Pinot noir is hand picked and then chilled overnight to 38°F in our large cold room. The chilled bunches are gently de-stalked and the whole berries fall into small 1.6 ton open fermenters. The berries soak for about five days before beginning ferment with our proprietary, house-cultured indigenous 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 28°C. A post-fermentation soak occurs until the wine is just right for removing from the skins and seeds. At that time the ferment 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 three-year-old, tight-grained, French oak barrels.

The wines are aged in barrel for 18 or more months before bottling.

TECHNICAL NOTES

Alcohol:	13.5%
Varietal:	100% Oregon Pinot noir
Appellation:	Chehalem Mountains
Vineyard:	Wits' End
Harvested:	October 19, 2010
Clone:	Dijon
Production:	135 Cases
Retail:	\$70

All our vineyards are sustainably farmed, LIVE Certified and Salmon Safe.