



91 points
Wine Spectator

Lithe, with refined tannins around a light, spicy core, offering nutmeg accents to the moderate cherry flavors that linger gently and persistently. 11/13

91 points/Cellar Selection
Wine Enthusiast

Burgundian in every way, this deceptively light (in color, alcohol and impact) wine rewards your attention with its finesse and complexity. Rhubarb, pomegranate, peppermint, earth and savory herbs are all highlights, and the length is equally impressive. It's low in alcohol, but high in aging potential. 2/14

90 points

Stephen Tanzer's Int'l Wine Cellar

Vivid red. High-pitched raspberry and cherry scents are complicated by dried rose, vanilla and underbrush. Gently sweet and penetrating red fruit flavors show a refreshingly bitter edge and gain sweetness with air. Closes on a spicy note, with very good clarity and gentle tannic grip. 8/13

2011 ROCO Private Stash Pinot Noir

Winemaker's 2011 Vintage Notes

"In 26 years of farming in the Willamette Valley, we'd never experienced two back-to-back vintages with flowering in the vineyards as late as July, until 2011. Never say never because Mother Nature is full of surprises. In 2011, the cool weather demanded that we keep the crops low and hope for a long Indian summer.

By mid October we did have a 10-day window of semi-dry weather with temperatures in the mid 70s. We were high-fiving ourselves when the grapes came in at 20.5 Brix.

This year we learned that late season ripening of a small crop can lead to great results AND that vineyard sites matter more than the amount of sugar in the grapes. Sure enough, the wines turned out far above what the 'numbers' would indicate.

The 2011 ROCO wines are beautiful, perfumed and have surprising depth, complexity and finish to them."

-Rollin Soles

Wits' End 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 feet 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 three very 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:	12.5%
Varietal:	100% Pinot noir
Appellation:	Chehalem Mountains
Vineyard:	Wits' End
Harvested:	October 25, 2011
Clone:	Dijon
Production:	150 Cases
Retail:	\$70

This vineyard is sustainably farmed, LIVE Certified and Salmon Safe.