



ROCO
WINERY

The Washington Post
June 2016

“Exceptional”
‘13 Stalker Pinot Noir

“Winemaker Rollin Soles has crafted an innovative take on whole-cluster fermentation of pinot noir: He removes the grapes from their stems, but instead of throwing the stems, or stalks, on the compost heap, he dries them for seven to 10 days while the chilled grapes go through a “cold soak.” Once fermentation begins, Soles adds the dried stems back into the wine. He says this technique adds some tannin but mostly a voluptuous texture to the wine, without excessive woody “stemmy” flavors or aromas. Compared to his delicious Roco Pinot Noir made without the added stems, this wine has a fuller body (more mouthfeel) and a silky texture that complements the fruit. It also shows well several days after opening, suggesting it will age well in your cellar.”-D.M.

