



# ROCO WINERY

## 2014 PRIVATE STASH PINOT NOIR

### ABOUT PRIVATE STASH PINOT NOIR

ROCO's premier Pinot Noir, Private Stash is a numbered series of small production Pinot Noir sourced from a 2-acre plot on the Soles' private 21-acre vineyard. This complex Pinot offers layer upon layer of intense, silky, full-bodied flavor that is elegantly balanced. Derived from Rollin's special clonal propagation, 3A, otherwise called "the ROCO selection" these vines produce smaller than normal clusters of tightly packed berries. We hold that this wine will stand shoulder to shoulder with the finest Pinot Noirs from around the globe. The 2014 Stash is No. 12 in the production series that began in 2003.

### WINEMAKER'S TASTING NOTES

Everything you want from Stash and more. Beautiful multilayered nose filled with anise, black currants and dried cherry. Gobs of intense dark fruit and mulberry flavors go up against an unmistakable savory/gravelly quality through the palate. This wine is absolutely hedonistic from start to finish. Beauty in a glass.

### WINEMAKER'S 2014 VINTAGE NOTES

We had great weather during bloom in early June leading to many large clusters on the vines. The potential to over crop was the real viticulture challenge of 2014. We learned from past vintages that dropping a significant number of clusters per vine near Veraison (berry color change) is required for truly focused, delicious wines. The summer brought us near a record number of 90 degree days. It's often said that the vintage is made in the last couple weeks of harvest. Cold crisp night temperatures days before harvest brought amazing fruit flavors and acidity. Picking took place on September 15<sup>th</sup>.

### WINEMAKING PROCESS

ROCO Pinot Noir is handpicked 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 ten 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 modern tank press. The young wine is sent to barrel for Malo-lactic fermentation to soften the acidity and to add further complexity, then 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.

**VARIETAL:** 100% Pinot Noir

**APPELLATIONS:** Chehalem Mountains AVA

**HARVESTED:** September 15<sup>th</sup>

**VINEYARDS:** Wits' End Vineyard

**ALCOHOL:** 14.50%

**PRODUCTION:** 480 cases

**CLONES:** 3A (The ROCO Selection), 667 & 777

**ELEVATION:** 425ft

**SOILS:** Marine Sedimentary

**RETAIL:** \$95

JAMESSUCKLING.COM 

95 points

"Very perfumed and beautiful with crushed strawberries, flowers and hints of custard. Full-bodied — yet dense and agile at the same time. It shows wonderful depth and beauty. A layered and beautiful wine."

J.S. 11/16

Wine Spectator www.winespectator.com

93 points

"Focused, deftly balanced and expressive, offering red berry, cinnamon and floral flavors on a velvety frame, coming together harmoniously on the persistent finish."

H.S. 11/16

WINE ENTHUSIAST  
THE WORLD IN YOUR GLASS

91 points

"Sourced from the Wits' End (estate) vineyard, this is not noticeably different from that designated cuvee. Not that that's a bad thing—the lively raspberry and strawberry fruit flavors (laced with highlights of orange peel) are consistent and crisply defined. There's a light touch of caramel running down the finish."

P.G. 11/16

