



ROCO WINERY

2015 THE STALKER PINOT NOIR

ABOUT THE STALKER PINOT NOIR

The Stalker Pinot Noir is a unique wine. The fermentation style was developed by ROCO's owner/winemaker, Rollin Soles in a quest to develop deeper, richer flavors in a Pinot Noir without adding heavy, over-the-top green tannins. The name refers to Rollin's time in Australia, where they call the grape stems 'stalks'. The label features Rollin being "stalked" by our logo, a Thunderbird: It was conceptualized by his wife and co-owner, Corby Stonebraker-Soles and was carved into a linoleum block for printing.

2015 VINTAGE NOTES

This growing season was one of those warm, sunny experiences that we all desire in the often challenging Willamette Valley. Other than a spot of high temperatures, nearly the entirety of August punched in at the 80's with clear blue skies. Virtually no precipitation occurred all summer long. On August 28-30th we received a refreshing 1.3 inches of rain, which perked up the vines, the acid bounced back and fruit flavors became lively once again. We were able to pick at optimum ripeness beginning around September 4th through September 23rd.

WINEMAKING PROCESS

Hand picked Pinot Noir grapes are chilled overnight to 40F. The next day, whole berries are de-stemmed into small 1.6 tons fermenters for a 10-Day cold soak. During this cold soak, 100% of the stems that were removed are collected and separately aged for 7 days under inert gas. Removing the stems is a paramount step, since traditional whole cluster fermentation does not ensure fully ripe stems. Then the aged stalks/stems are hand punched into the cold grape berry fermenters, kicking off the fermentation. They are punched down twice a day until end of fermentation. The grapes are then gently pressed and the juice is transferred to French oak barrels and matured for 18 months before bottling.

WINEMAKER'S TASTING NOTES

"Plum jam and cherry pie give way to a refined but powerful tannin structure. Just try to catch the fleeting hints of aged grape stems in the mid palate then again during the superb finish! This wine has one thinking about beautifully aged Nebbiolo."

- Rollin Soles, Winemaker

JAMES SUCKLING.COM 
93 points

Antonio Galloni
vinous
92 points

Wine Spectator
91 points

WINE ENTHUSIAST
90 points


WINE ADVOCATE
90 points

VARIETAL: 100% Pinot Noir

APPELLATION: Willamette Valley AVA

VINEYARDS: Wits' End, Marsh Estate and Hopewell Vineyards

SOILS: Sedimentary & Basalt

CLONES: 667, 777, 114, Pommard

OAK: 6% New French

ALCOHOL: 14%

PRODUCTION: 840 cases

RETAIL: \$40