

ROCO WINERY

2016 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.

2016 VINTAGE NOTES

This growing season started with cool, wet spring weather, which created random, poor fruit set in some blocks. May and early June saw a few high heat spikes, but overall the summer's warm, sunny weather kicked growth into gear. Then a cold, wet, "Alaska" front perked the vines up around the 17th of August. Refreshed fruit sailed into a beautiful fall harvest where growers and winemakers alike enjoyed a nice and steady pace of picking perfectly ripened wine grapes. The resulting wines are robust without losing that ROCO juicy-centered youthfulness.

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

Deep and nutty aromatics jump quickly to a wild blackberry patch at the edge of the deciduous forest. There's even a touch of maple syrup fresh from the tree. In the mouth you'll get a rich brawny and sensuous tannins wrapped by luscious, wild blackberry fruit and a spice rack of "Silk Road" flavors. This robust, deep red cherry-fruited wine tends toward a surprisingly elegant finish that will stalk your dreams after the first glass. It's wickedly good.

- Rollin Soles, Winemaker

International
WINE REPORT
93 points

JAMESSUCKLING.COM 
91 points

Wine Spectator
91 points

VARIETAL: 100% Pinot Noir

APPELLATION: Willamette Valley AVA

VINEYARDS: Wits' End, Marsh Estate and Knudsen Vineyards

SOILS: Sedimentary & Basalt

CLONES: 667, 777, Pommard

OAK: 100% 2-3 year French

ALCOHOL: 14%

PRODUCTION: 140 cases

RETAIL: \$40

