

# 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*

**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