

ROCO WINERY

2017 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.

2017 VINTAGE NOTES

2017 vintage was completely different from the previous three years when vintners harvested their grapes earlier than normal. The wet, cool spring delayed flowering until late June, setting the stage for a later harvest. Hot, dry conditions prevailed through the summer and fruit set was higher than average requiring thinning to ensure incredible wines. There is a fresh fruit component and complexity that emerges to the forefront in the wines.

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

Out of the glass, this wine is immediately woody like dried morels; the spice effect is amazing with black pepper and pork belly essences. Traces of black cherry skin are lingering in the background and will become more apparent with age. This Pinot Noir grips your palate with a sneaky first wave of tannin. Then, wild abandoned blackberry vine fruit takes hold, and balanced stemmy spices like marjoram and mace tame this "Wild Thing" of a Pinot Noir.

- Rollin Soles, Winemaker



WASHINGTON
WINE BLOG

92 points

VARIETAL: 100% Pinot Noir

APPELLATION: Chehalem Mountains AVA

VINEYARDS: Wits' End Vineyard

SOILS: Marine Sedimentary

CLONES: Pommard

OAK: 12% New French Oak

ALCOHOL: 14.5%

PRODUCTION: 180 cases

RETAIL: \$40

