ROCO WINERY

2007 Private Stash Pinot Noir

Wine Advocate - 93 Points

The 2007 Pinot Noir Private Stash is a richer, denser effort with a focus on the dark fruit side of the spectrum. Aromas of spice box, black cherry, and black raspberry lead to a medium-bodied, intensely flavored yet elegant Pinot with layered savory fruit, enough ripe tannin to support 2-3 years of further development, and a lengthy finish. Drink it from 2011 to 2019.

Deep red garnet color with spice, earth, red cherries, and bright raspberry aromas. Luscious yet zingy, raspberry fruit, with A hint of cinnamon, complex deep fruit and rich spiciness. This wine has elegance and a nice long, luscious, smooth finish. It also shows gravelly tannins and has surprising weight to its long, layered fruit and spice driven finish.

ROCO Tasting Notes
Rollin says, "Red cherry crème, deep spicy earth and bright raspberry aromas. Luscious yet zingy, raspberry fruit, gravelly tannins and surprising weight to its long, layered fruit and spice driven fishing. "We're messing with Musigny again."

Corby says, "Deep red garnet color with a rich dark soil and red berry nose. An elegant wine that has a hint of cinnamon, a melding of rich spices, deep raspberry, and a long, luscious, smooth creamy finish."

Winemaker's Vintage Notes
The 2007 Private Stash is the fifth in a numbered series of single vineyard Pinot Noirs made exclusively from the Soles' Wits' End Vineyard. The Private Stash represents the best clones and barrel combination of each vintage.

The grapes are hand harvested and chilled to 35°F degrees before they are destemmed and placed in small open topped fermenters. Whole berry, cold macerated prior to vigorous fermentation and post ferment maceration. Wine is press into French oak barrels for malo-lactic fermentation. Eighteen months of barrel age later, the wine is bottled, packed and off to light up your palate. Released 09/09 in very limited quantity.

Designation: Chehalem Mountains AVA
Cases Produced: 150
Alcohol Content: 14%