

ROCO WINERY



2015 PRIVATE STASH PINOT NOIR

ABOUT PRIVATE STASH PINOT NOIR

ROCO's premier Pinot Noir, Private Stash is a numbered series of small production Pinot Noir sourced from a 2-acre plot on the Soles' 20-acre vineyard. This complex Pinot offers layer upon layer of intense, silky, full-bodied flavor that is elegantly balanced. Derived from Rollin's special clonal propagation 3A, otherwise called "the ROCO selection", these vines produce smaller than normal clusters of tightly packed berries. We hold that this wine will stand shoulder to shoulder with the finest Pinot Noirs from around the globe. The 2015 Stash is No. 13 in the production series that began in 2003.

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

ROCO Pinot Noir is handpicked and then chilled overnight to 38°F in our large cold room. The chilled bunches are gently de-stalked and the whole berries fall into small 1.6 ton open fermenters. The berries soak for ten days before beginning ferment with our proprietary, house-cultured, indigenous wine yeast. Soaking allows gentle extraction of color and flavor from the berry skin, and not the bitter-tasting seeds. The fermentations are hand punched twice a day to mix skins and fermenting juices. Ferments are allowed to reach about 28°C. A post-fermentation soak occurs until the wine is just right for removing from the skins and seeds. At that time the ferment is gently pressed in our modern tank press. The young wine is then sent to barrel for malolactic fermentation to soften the acidity and to add further complexity, then racked once to new, one, two and three-year-old, tight-grained, French oak barrels. The wines are aged in barrel for 18 or more months before bottling.

WINEMAKER'S TASTING NOTES

"IMPACT! This estate grown Pinot Noir exhibits layers of blackberry, and deep blue plum fruit with hints of spices like cardamom, cocoa nib and a bit of Kola nut. This opulent wine has unique gravelly-velvet tannins and rich, dark fruit. You'll want to stash it away to enjoy for years to come."

-Rollin Soles, Winemaker

JAMES SUCKLING.COM 
94 points

Antonio Galloni
vinous
94 points

WINE ENTHUSIAST
THE WORLD IN YOUR GLASS
93 points

Wine Spectator
90 points

VARIETAL: 100% Pinot Noir
APPELLATION: Chehalem Mountains AVA
VINEYARD: Wits' End Estate Vineyard
SOIL: Marine Sedimentary
CLONES: 3A (777 Mutation) with 667 and 777
OAK: 20% New French
ALCOHOL: 14.5%
PRODUCTION: 240 cases
RETAIL: \$95

