

ROCO WINERY

2016 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 2016 Stash is No. 14 in the production series that began in 2003.

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

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

The aromas virtually leap out of the glass with robust black cassis fruit, cinnamon stick, seasoned oak, and vanilla spice. The flavor is RICH all the way through! Beautiful stony tannins frame huge flavor depth that doesn't let up. Perfect balance of fruit, natural tannins, spices, and earthiness. This Private Stash truly defines "voluptuous" with a capital "V".

-Rollin Soles, Winemaker



WINE ENTHUSIAST
93 points
Cellar Selection

Wine Spectator
92 points

VARIETAL: 100% Pinot Noir
APPELLATION: Chehalem Mountains AVA
VINEYARD: Wits' End Estate Vineyard
SOIL: Marine Sedimentary
CLONES: 2A, 777, 667 & Pommard
OAK: 50% 1 year French, 50% 2-3 year French
ALCOHOL: 14%
PRODUCTION: 200 cases
RETAIL: \$95

