

ROCO WINERY

2017 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 2017 Stash is No. 15 in the production series that began in 2003.

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

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 aromatics are a Roman Candle of concentrated black raspberry fruit with a spice selection that includes nutmeg-like Christmas spices, and paprika. The flavor opens with a crescendo of mouthwatering tannin, borne on a pillow of velvety mouth-feel. This is an "everything" Pinot that shifts over time. Right now, it expresses blackberry with a hint of caramelized blood orange accented with terroir driven mulled spices and bergamot. The finish is one that shifts shape with a quantum effect on time.

-Rollin Soles, Winemaker

VARIETAL: 100% Pinot Noir

APPELLATION: Chehalem Mountains AVA

VINEYARD: Wits' End Estate Vineyard

SOIL: Marine Sedimentary

CLONES: 2A, 777, 667 & 828

OAK: 12% New French Oak

ALCOHOL: 14.5%

PRODUCTION: 176 cases

RETAIL: \$95



WASHINGTON
WINE BLOG

94 points

