

ROCO WINERY

2018 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 2018 Stash is No. 16 in the production series that began in 2003.

2018 VINTAGE NOTES

The 2018 growing season felt more typical to California than the Willamette Valley due to a nearly record dry May that started the season. May saw six days at +79F, with an 89F thrown in for good sunny measure. We received less than an inch of rain in June, and none in August. July and August racked up a total of 10 days at +95F. September shifted into cold, cloudy Willamette Mode with lowered snow levels and a bit of rain. After a nice shot of rain in early October, ideal conditions prevailed from 10th to 22nd for beautiful Willamette ripening. ROCO sets itself up nicely harvesting from vineyards that have capacity to irrigate in these increasingly dry growing seasons. The wines made are going to have generous ripe fruit flavors, yet maintain balanced acidity due to our ability to give each vine a bit of moisture at the right moments of a grapevine's season. ROCO's signature rich mid palate and juicy finish is going to be a winner in the 2018 vintage.

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

Such a deep, complex wine from the start. Bright red cherry and strawberry fruit intertwine with an enticing mix of savory tarragon, Russian sage blossom, violets, cinnamon stick, and vanilla spice. The nose is rounded off with a Griotte cherry hit. It's a HUGE palate from the get-go! Masculine tannins are tempered by luscious fruit. The fruit shifts from red to black cherry and raspberry. Spices hint of bay leaf, tarragon, and clove are grounded by a sense of forest floor, red velvet cake, and black currant liqueur richness. Taunt, youthful now and will age a very long time on the back of its super long voluptuous finish.

- Rollin Soles, Winemaker

VARIETAL: 100% Pinot Noir

APPELLATION: Chehalem Mountains AVA

VINEYARDS: Wits' End Vineyard

SOILS: Marine Sedimentary

ALCOHOL: 14.5%

CLONES: 2A, 667 & 828

PRODUCTION: 80 cases

OAK: 50% New French Oak

RETAIL: \$95



WINE ENTHUSIAST
94 points

