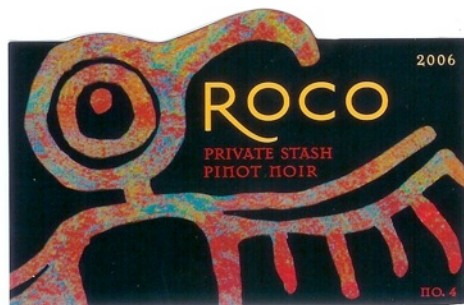


# ROCO WINES

## Private Stash - Pinot Noir 2006 Chehalem Mtn - Yamhill County - Oregon

### Vintage

The 2006 vintage was the warmest growing season Oregon had experienced since 1992. By mid May the temperatures were already creeping up into the 90's and remained in the 80's-90 through much of September. Phenomenal! ROCO's Wits' End Vineyard sits on the SW facing slope of the Chehalem Mountains and catches the cool evening breezes coming in from the Oregon coast, offering relief from the hot days. Great weather tricked the vines into setting a big crop. Not to be fooled, we removed 50% of the crop in early August to further concentrate the finished wine.



While there was a short week of drizzle in early September that threatened to ruin a perfect crop – we were fortunate enough to harvest the grapes at their perfection the day before the rains fell. ROCO was picked on September 16 at peak flavor ripeness and in bright sunshine conditions.

### Winemaking

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.

### Tasting Notes

The dark ruby color of the wine is an indication of the richness to come. A slow first inhale reveals a hint of strawberry, and then blackberry followed by the cinnamon and vanilla warmth that is typical of Wits End Vineyard. There also is an exciting interplay of deep red and black berry flavors, rich Mexican chocolate and an undertone of smokey raspberry. In the back of the mouth you get a nice hit of raspberry and a juicy finish. The texture is chunky with lasting fruit flavors. This wine will last.

**AVA:** Chehalem Mountains

**Vineyards:** Wits' End Vineyard, Live Certified (Low input Viticulture and Enology) Certified Sustainable and Salmon Safe Biognomonic (see web site for info)

**Fermentation:** Open topped vat and punched down manually.

**Ageing:** 18 months in a blend of 1, 2, 3, year-old and new (30%) French oak barrels Aged in bottle for 6 months before release

**Bottling:** May 2008: Non-fined, non-filtered

**Varietals:** 100% Pinot Noir

**Alcohol:** 14.5%

**Release Date:** November 2008

**Cases Produced:** 150

**Suggested Retail:** \$75