

The Stalker Pinot Noir

A ROCO Wine Made Unlike Any Other

A New Methodology in Red Winemaking

ROCO's Stalker Pinot Noir is a unique wine. The fermentation style was developed by ROCO's owner/winemaker, Rollin Soles in a quest to develop deeper, richer flavors in a Pinot noir without adding heavy, over-the-top green tannins.



The Winemaking Process

Hand picked Pinot noir grapes are chilled overnight to 40F. The next day, whole berries are de-stemmed into small 1.6 tons fermenters for a 10-Day cold soak. During this cold soak, 100% of the stems that were removed are collected and separately aged for 7 days under inert gas. Then the aged stalks/stems are hand punched into the cold grape berry fermenters, kicking off the fermentation. They are punched down twice a day until end of fermentation. The grapes are then gently pressed and the juice is transferred to French oak barrels and matured for 18 months before bottling. Removing the stems is a paramount step, since traditional whole cluster fermentation does not ensure fully ripe stems. 100% de-stemmed then 100% re-stemmed after seven days aging!

The Name & Label

The name refers to Rollin's time in Australia, where they call the grape stems 'stalks'. The label features Rollin being "stalked" by our logo, the Thunderbird. It was designed by his wife and co-owner, Corby Stonebraker-Soles and was carved into a wood block before being printed.



Why Focus On The Stems

- 1) Stems increase the Flavan-3-ol tannins that produce significantly higher molecular weight tannins, which lends a round, smooth mouth feel.
- 2) Despite being only 4-5% of the grape cluster's weight, stems contribute a great amount to the wine's aromatics, mouth feel and complexity.
- 3) Stems protect color anthocyanins from oxidation, which increases the potential for long-term aging and color stability.

The Stem Ripening Process



Day 1

Day 3

Day 5

Day 7

Flavor Profiles Of The Stalker

The aged stems give the wine unique flavors, texture and structure but unlike what you would experience in whole cluster fermentation. Typically, "under ripe" stems lead to aromas often described as broccoli, Menthol or Mescal. However, after the aging process, the stems evoke essences of lavender, spice, black tea, maple syrup, cinnamon and forest floor. On the palate there is increased texture and richness, while still maintaining fresh fruit flavors.

A History of Excellence

Since the inaugural vintage in 2011, The Stalker Pinot Noir has received eleven 90+ scores including 94pts from *Wine Spectator*.