



PICK A PINOT ANY PINOT...FROM ROLLIN SOLES

The Wine: ROCO Gravel Road Pinot Noir, 2018, Willamette Valley, Oregon

The Cost: \$24

The Shop: [Veritas](#)

Tasting Notes:

Aromas: strawberry, rhubarb, juicy red plum, black raspberry, allspice, cinnamon stick

Palate: bright red fruit tart, red plum, black cherry, baking spices

Finish: fresh, fruity, smooth tannins, lightly toasty



Region:

Willamette Valley, Oregon, is home to some of the world's most delicious Pinot Noir wines outside of Burgundy. The hills in the Willamette Valley are punctuated by gravel roads that lead to the region's finest vineyards and continue to attract serious growers and winemakers both locally and from abroad. Plus, it has some of the nation's most protective land-use policies. Two-thirds of its vineyards are sustainably farmed and over half, organically.

Varietal:

Pinot Noir from the Willamette Valley produces a wide range of styles including delicate dried cherry, raspberry, and hibiscus to stronger notes of truffle, mocha, plum, and spice. Roco's Gravel Road Pinot Noir is a blend of several of the distinctive vineyards with a flavor profile that surpasses many other wineries flagship Pinot Noirs. Also, it is an outstanding value!

Producer:

Rollin and Corby Soles planted their first vineyard in 2001 and produced their first vintage two years later - four barrels of the 2003 Private Stash Pinot Noir. They were so delighted with the wine that they decided to produce two separate ROCO Pinot Noirs each vintage: the Private Stash and Willamette Valley Pinot Noir. Rollin brings more than thirty years of Oregon winemaking experience, a

passion for Pinot Noir, and insistence on the highest winemaking standards to this private family venture. Soles was an integral part of establishing Oregon's Willamette Valley and was one of the cofounders of Argyle Winery, which revolutionized Oregon sparkling wine production in the eighties. Not to mention that his wines have been named among the Top 100 Wines of the World by Wine Spectator 13 times, a distinction matched by no other Oregon Winemaker.

Food Pairing:

Simple and classic is the road to take with this wine. Think roasted pork with a red fruit glaze, Coq au vin, or mustard crusted salmon...a few favorites from days past at a little familiar bistro :)



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