



2015 Syrah Cardiac Hill, Bennett Valley Sonoma (50 Cases Produced)
(95% Syrah, 5% Viognier)

Vineyards: We started working with Cardiac Hill at Jemrose Vineyard in the Bennett Valley Appellation in 2012. The first Syrah grapes we harvested from the property went in to our blends, but it was quite clear to us that this would be a vineyard-designated wine going forward. We had long been interested in making a cool climate Syrah from Sonoma County and had previously worked with a vineyard in the Petaluma Gap with nice results, but, upon our first visit to this property we knew we were on to something special. The vineyard is located at the northern end of the Petaluma Wind Gap between three mountain peaks. The site benefits from an extremely cool, fog influenced climate, steep, well drained rocky, clay-loam soils and a unique north facing exposure which descends from 900 feet down to the valley floor. As expected with this cool climate, extreme exposure yields are extremely low. In 2015 we took Clones 470 and 877 from the steepest blocks to create this wine and we feel it is reminiscent of the style of Syrah found in the Northern Rhone.

Winemaking: The grapes were allowed to hang on the vine until they reached full maturity the last week of October. We harvested in the early morning fog and the grapes arrived cool and pristine at the winery. Both clones of the grapes were gently de-stemmed and placed in to one-ton bins for cold soak and primary fermentation with their own native yeasts. 25% of the Syrah was left whole-cluster for added spice and complexity. Prior to fermentation we added frozen Viognier grapes to aid in the cold soak and highlight the vibrant floral aromas. The grapes were punched down by hand three times daily for a period of three weeks after which the wine was pressed and transferred to a mix of new, 30%, and seasoned French oak hogsheads, (300 Liter barrels) for malo-lactic fermentation and aging for 28 months. During this time, the wine was racked only once before being bottled unfiltered.

The Wine: Deeply saturated inky, purple color revealing a concentrated core of dense cassis, pure black raspberry fruit and the essence of blackberry liqueur with hints of smoked herbs, charcoal, white pepper, vanilla, toast and savory spices. Displays power and a rich, intense core of ripe black fruit as well as licorice, olive tapenade in a supple, multi-layered, silky textured package. The wine is complex, rich and intense with a medium to full-bodied concentration that is layered, opulent while retaining a purity and finesse throughout.

PH: 3.72

TA: 5.3 G/L

ALC: 15.1%

Cochon Wines 2511 Napa Valley Corporate Dr. Suite 115 Napa, CA 94558
Ph: 925-915-1662; Fax: 925-855-1194;
E-mail: bigvino@odiseawineco.com; Website: www.cochonwines.com