



2016 Cochon Pape Rocks, Sonoma County (330 Cases Produced)
(65% Grenache, 15% Syrah, 10% Mourvedre, 10% Cinsault)

Vineyards: Pape Rocks is our tribute to the wines we love from the tiny Rhone village of Chateauneuf-du-Pape where Grenache is king, but usually supported by several other Rhone red grapes. Our 2016 version features Alban Clone Grenache sourced from Coffaro Vineyard in Dry Creek with its signature red gravelly loam soils. While the true origin of this wonderful clone of Grenache has never been officially divulged, John Alban did work at Chateau Rayas, could just be a coincidence. The Syrah in the blend comes from Jemrose's Cardiac Hill in Bennett Valley at the northern end of the Petaluma Wind Gap between three mountain peaks. This site benefits from an extremely cool, fog influenced climate, steep, well drained rocky, clay-loam soils and a unique north facing exposure descending from 900 feet down to the valley floor. We used Clones 470 and 877 from the steepest blocks. The Mourvedre fruit came from 100+ year old, head trained vines in deep sandy soils at Elm Vineyard in Oakley. The Cinsault, the oldest vineyard of its kind, is from gnarly, head trained old vines at Bechthold Vineyard in Lodi planted in 1886.

Winemaking: We allowed each vineyard to reach full maturity late in the season and brought the grapes to the winery in the early morning. Upon arrival the grapes were gently de-stemmed and placed in to open top fermenters for cold soak and primary fermentation using only native yeasts. We left 20% of the Syrah and Mourvedre grapes from each lot whole cluster for added spice and complexity. The grapes were punched down by hand three times daily for a period of 2 ½ weeks till each wine was dry. The wines were gently pressed and transferred to a mix of new and seasoned 300 liter French oak Hogsheads, nicknamed HOGS, for malo-lactic fermentation and aging for 30 months on the lees, then racked and blended to age an additional 6 months before being bottled.

The Wine: Brilliant deep ruby-purple color with intense aromas of wild black raspberry, ripe Bing cherry, stone fruits, with hints of crushed rocks, Provencal herbs, white pepper and savory spice. Juicy acid, ripe and velvety textured, displaying layers of fruit and glycerol concentration that are both seductive, with intensity while maintaining a balanced elegance. The opulent flavors and spice persist on the palate finishing supple with silky tannins and an undeniable minerality.

Cochon Wines, 531 1st Street East Sonoma, CA 95476; Ph: 925-915-1662; Fax:
925-855-1194; E-mail: adam@cochonwines.com; Website:
www.cochonwines.com