



**2017 Cochon Les Bulles Blanc de Blancs Brut, Clements Hills**  
(Methode Traditionnelle, 100% Chardonnay)

**Vineyard:** In 2017 we started a new venture for Cochon Wines, to produce our first ever sparkling wine. The release of this wine is the next chapter in our adventure. Sierra Vista Vineyard in the Clements Hills AVA of Lodi is the source of the fruit for this unique Sparkling wine. The deep well drained soils of decomposed granite and sandy loam the area is known for as well as the underlying veins of limestone help bring out balanced acids, complexity and increased aromatics in the Chardonnay. This area is known for its gentle rolling hills at the foothills of the Sierra Mountains with warm days, which help to fully ripen the fruit and cool nights which help to maintain the natural acidity necessary to make complex sparkling wine. This mature hillside block was planted to one of the old Wente selections of Clone 4 Chardonnay in 1999.

**Winemaking:** The 2017 vintage began with a late spring and transitioned into a warm summer producing ideal conditions at harvest for fully ripe, complex Chardonnay grapes. The pristine fruit from this hillside block was hand-picked cold in small tubs and brought in to the winery in the early morning hours. The grapes were gently destemmed and put in to the press. We selected only the pure free-run juice for the production of our Blanc de Blancs before any pressing occurred. The pure free-run juice was transferred to a stainless steel tank for primary fermentation and short-term aging. A cool fermentation utilizing native yeasts took place and we prevented the wine from going through malo-lactic fermentation. The wine was aged on its lees in tank with regular batonage to keep the yeast suspended in the wine before bottling in March 2018. According to the Methode Traditionnelle a secondary fermentation takes place in bottle to create the fine bubbles in the wine. This tirage, or aging in the bottle resting on its yeast took place over 28 months before being riddled and disgorged in late July of 2020.

**The Wine:** Showing an extremely fine bead, the wine opens with enticing white flowers, fresh orchard blossom and honeyed lemon scents followed by hints of ripe Honeycrisp apple, Bosc pear and ginger with touches of delicate, lifted yeast and subtle toast. The flavors follow the aromatics with a ripe core of orchard fruits, candied citrus, wildflower honey and toast. Medium-bodied, dry, with a vibrant, delicate, texture which is balanced by a racy backbone of juicy acid, leading to a lingering and delightfully elegant finish.

Cochon Wines, 531 First Street East Sonoma, CA 95476;  
Ph: 925-915-1662; Fax: 925-855-1194; E-mail: [adam@cochonwines.com](mailto:adam@cochonwines.com); Website:  
[www.cochonwines.com](http://www.cochonwines.com)