

2018 Cochon Pape Rocks Blanc, Sonoma County (150 Cases Produced) (100% Viognier)

Vineyards: 70% of the Viognier in this inagural vintage of Pape Rocks Blanc comes from Tzabaco Rancho Vineyard in Dry Creek from Clones 1 and 642. Viognier thrives in Dry Creek's warm climate. It's signature red gravelly loam soils give this wine finesse and old world Rhone charm. Jemrose Cardiac Hill Vineyard provided the other 30% of the Viognier fruit. Located at the northern end of the Petaluma Wind Gap between three mountain peaks Jemrose 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. The Viognier from this site provided the modern pure, mineral laced, bright beam of fruit.

Winemaking: The 2018 vintage began with a late spring and transitioned in to a warm summer producing ideal conditions at harvest for fully ripe, complex Viognier grapes. The pristine fruit from each block was hand picked separately and brought in to the winery in the early morning hours. The grapes were gently whole cluster pressed to stainless steel fermenters for primary fermentation. A cold fermentation utilizing a special Rhone yeast isolate took place over a thirty-day period after which the wines were blended together and transferred to a stainless steel tank for 8 months of additional aging on the lees, but with no secondary malolactic fermentation.

The Wine: Begins with an intense floral perfume, stone fruit blossoms and honeysuckle are followed by lychee, pineapple, guava, white peach and hints of honeyed citrus fruit. The exotic, exuberant fruit is medium-bodied and supple with a slightly rounded mouthfeel. Displays a deft balance of richness and texture as well as a lifted acidity, bright, fresh fruit combined with mineral and crushed stone. Shows tremendous zest, purity and depth with refreshing elegance and a persistent finish.