



2019 Cochon Folklore Chardonnay, Dutton- Mill Station, Russian River Valley (200 Cases Produced) (100% Chardonnay, Clone: Old Wente)

Vineyard: In 2019 we started a partnership with the Dutton Family to make wines from three of their distinctive and historic vineyards. From the moment we drove up to the Old Block of Chardonnay at Mill Station I knew this was a special place I wanted to make wine from. Located near the town of Occidental in the Green Valley of Russian River Valley, these mature vines were planted in 1976 to the Old Wente Clone in classic Goldridge sandy loam soils by Warren Dutton. The vines at Mill Station benefit from the cooling effects of the Pacific Ocean and the lingering fog which makes for an extra long growing season. The combinations of complex soils, mature vines, Clone and the cooling effects of the Russian River Valley's coastal fog provide the perfect growing conditions for Burgundian style Chardonnay and help to make this elegant yet structured wine.

Winemaking: The Old Block of Chardonnay was picked in the cool early morning hours in late-September and arrived in pristine condition at the winery. The golden fruit was whole cluster pressed and settled in a stainless steel tank for 24 hours. We then transferred the juice to French oak barrels, 40% new, for primary fermentation with only native yeasts. We used batonage or stirring of the barrels everyday during primary and malolactic fermentation, which took place over a 60-day period. The wine then aged on its lees, sur lie, for an additional 18 months with additional batonage every month for additional mouthfeel and texture before being racked and bottled unfiltered.

The Wine: Opens with scents of citrus blossom, ripe golden apple, toasty brioche, warm pineapple, stone fruit and lemon curd, with hints of wet stone, vanilla, toast and honey. Ripe, medium-bodied, the palate delivers mouth-filling orchard, honeyed citrus and tropical fruit with touches of bakers yeast and crushed stone. Displays a balanced combination of opulence and elegance, a silky, creamy texture with a racy acid backbone, creating structure and finesse through the lengthy finish.

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