



2019 Cochon Les Sirenes Pinot Noir, Sonoma Coast (200 Cases Produced)

(100% Pinot Noir, Clones Swan, 777,667,115)

Vineyards: Our goal with the Les Sirenes Pinot Noir is to showcase the diversity and uniqueness of Pinot Noir from the Sonoma Coast. This Vintage is made up of a collection of four different vineyards, all featuring mature vines planted in a complex mix of rocky soils with different microclimates and exposures. The core of the blend is the Swan Clone of Pinot Noir from Frostwatch Vineyard in Bennett Valley with its deep, alluvial, cobbled-clay soils, a signature of the Petaluma Gap and the Sonoma benchlands made unique with rare deposits of quartzite and volcanic ash left behind from eruptions of Mt. St. Helena. Next in the blend is Clone 777 from W.E. Bottoms vineyard just east of the Town of Occidental in the Green Valley of Russian River Valley, mature vines plated at 700 ft. in classic Goldridge sandy loam. Also from Green Valley in the blend is Clone 667 from Stori Vineyard. Planted in 2001 on Goldridge soils, these vineyards benefit from the cooling effects of the Pacific Ocean and the lingering fog, which makes for a long growing season. Finally we chose Clone 115 from Bucher Vineyard located in the heart of the Russian River Valley known as the Middle Reach. These vines planted in 1997 on a sloping hillside in red clay and rocky loam soils stand out as the boldest Pinot Noir in the blend.

Winemaking: The fruit from each site was picked at night and brought in to the winery in the early morning hours in mid-to late September. Most of the fruit was de-stemmed leaving 10 to 15% to ferment whole-cluster. Prior to fermentation the grapes were chilled to 50 degrees in a small open top tanks and held for 5 days to cold soak before a natural fermentation began from the grapes own native yeasts. During fermentation the grapes were punched down three times daily for a period of two weeks before being pressed and tranfered to French oak barrels 30% of which were new for natural malolactic fermentation and aging. The wine aged in barrel for 16 months before being racked and bottled unfiltered.

The Wine: Reveals vibrant ruby-purple color with a delicate nose of rose petal, crushed flowers, spicy red cherry, pomegranate and red plum fruits plus hints of peppercorn, savory spice, forest floor, vanilla and toast. Medium-bodied with a concentrated core of bright, mineral laced red fruits that interplay with spice on the palate all carried and lifted by a lively acidity. Smooth and polished displaying a silky, velvety, supple texture and fine-grained powdery tannins on the elegant finish.

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