



**2019 Cochon Old Vine Gewurztraminer, Wirtz Vineyard, Willamette Valley**  
(Old Vine Gewurztraminer, **Organically Grown, 90 Cases Produced**)

**Vineyard:** In 2017 we started a new venture for Cochon Wines producing our first varietal Alsatian style Pinot Gris from David Hill Vineyard in the northern Willamette Valley. David Hill Estate was originally planted to Alsatian and Burgundian clones starting in 1965. It now includes the David Hill Vineyard and the Wirtz Vineyard. This wine represents the next chapter in our Alsatian varietal journey and comes from an Old Vine block at Wirtz Vineyard planted in Laurelwood soils which are unique to the Northern Willamette Valley and combine volcanic soil with sandy Loess soil which helps bring out fresh balanced acids, complexity and increased aromatics in the Gewurztraminer. This block also contains a small amount of the unique and rare Alsatian varietal Savagnin Rosé, which helps create the delicate nose and texture in the wine. We feel this combination of cool-climate, unique soils and elevation produce the ideal conditions for growing intriguingly complex Gewurztraminer grapes.

**Winemaking:** The 2019 vintage began with an early spring and transitioned into a long moderate summer, producing ideal cool conditions for extra hangtime needed for fully ripe, complex grapes. The pristine fruit from each block was hand picked and brought in to the winery in the early morning hours. The grapes were gently whole cluster pressed to an egg fermenter for primary fermentation. A cool fermentation utilizing Native ambient yeast took place over a thirty-day period after which the wine was racked and transferred to egg for secondary malo-lactic fermentation and four months of additional aging, bottled unfiltered and unfiltered.

**The Wine:** Bright, light golden in color showing perfumed aromatics of white acacia flowers, jasmine tea and subtle lychee, hibiscus and exotic citrus notes, a delicate core of subtle Asian pear, passionfruit and honeyed citrus fruit. Light to medium bodied, displays a focused energy, deftly balanced acidity and a lingering mineral component and a touch of salinity on the dry, mouthwatering finish.

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