



2019 Cochon Pape Rocks, Sonoma County (190 Cases Produced)
(65% Grenache, 20% Syrah, 12% Mourvedre, 3% Cinsault)

Vineyards: Pape Rocks is our tribute to the wines we love from the tiny Rhone village of Chateauneuf-du-Pape where Grenache is king, but usually supported by several other Rhone red grapes. Our 2019 version features Alban Clone Grenache sourced from Coffaro Vineyard in Dry Creek with its signature red gravelly loam soils. While the true origin of this wonderful clone of Grenache has never been officially divulged, John Alban did work at Chateau Rayas, could just be a coincidence. The Syrah in the blend comes from Jemrose's Cardiac Hill in Bennett Valley at the northern end of the Petaluma Wind Gap between three mountain peaks. It benefits from an extremely cool, fog influenced climate, steep, well drained rocky, clay-loam soils and a unique north facing exposure descending from 900 feet. We took Clone 470 from the steepest blocks. In addition there was a small amount of Clone 1 Syrah from 4 acre Kobler Vineyard in the Green Valley of Russian River Valley. This cool, foggy valley is a great microclimate for complex late ripening Syrah in the well-drained Goldschmidt soils. The Mourvedre fruit is Tablas Clone originating from the famed Beaucastel Estate in Chateauneuf-du-Pape, also from Coffaro. The Cinsault from early old vines at Bechthold Vineyard are the oldest in the world and were planted in 1886.

Winemaking: We allowed each vineyard to reach full maturity late in the season and brought the grapes to the winery in the early morning. Upon arrival the grapes were gently de-stemmed and placed in to open top fermenters for cold soak and primary fermentation using only native yeasts. We left 50% of the Syrah and 25% of the Mourvedre grapes from each lot whole cluster for added spice and complexity. The grapes were punched down by hand three times daily for a period of 2 1/2 weeks till each wine was dry. The wines were gently pressed and transferred to a mix of new and seasoned 300 liter French oak Hogsheads, nicknamed HOGS, for malo-lactic fermentation and aging for 15 months on the lees, then racked and blended to age one month before being bottled unfiltered.

The Wine: Brilliant deep ruby-purple color with intense aromas of wild black raspberry, ripe Bing cherry, red plum, stone fruits, with hints of crushed stone, Provencal herbs, white pepper and savory spices. Juicy acid, ripe and velvety textured, displaying layers of fruit, rounded mouthfeel and concentration that are both seductive, with intensity and structure while maintaining a balanced elegance. The opulent flavors and spice persist on the palate finishing supple with dusty tannins and mineral notes that add depth.

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