



2019 Cochon L'exposition Nord Pinot Noir, David Hill Vineyard, Tualatin Hills Willamette Valley (100% Pinot Noir, **Organically Grown, 90 Cases Produced)**

This premier vintage of L'exposition Nord (The Northern Exposure) has long been a work in progress. We wanted to tell a story through this wine, not just of the Old Vines in the blend, but also how the vineyard reflects the history of the Willamette Valley in many ways. We chose a mix of Wädenswil clone, which was the first Burgundian clone planted in Oregon, for its delicacy and vibrancy. The Coury Clone, which is a selection of mysterious Suitcase Clones brought back from Alsace, France by Charles Coury was selected for its Bing cherry and signature forest-floor spice. The Pommard Clone truly helped shape the style of the wines from the Valley and adds bass notes and structure with a bold plumminess. Clone 667 marks another era in the Valley when Dijon Clones became popular. These vines were planted in 1995 at the height of this trend. We chose 667 for its beautiful floral aromatics and feminine charm. David Hill Vineyard was originally rooted and planted to Burgundian and Alsatian clones in 1965 and 1966 in Laurelwood soils. These soils are unique to the Northern Willamette Valley and combine volcanic soil with sandy loess soil which helps bring out balanced acids, complexity and increased aromatics.

Winemaking: The fruit was harvested in the early morning hours of mid-October leaving plenty of hang time to develop complexity in the grapes. 90% of the fruit was destemmed leaving 10% to ferment whole-cluster for added depth and aromatics. The fruit was left to cold soak for approximately five days before a natural fermentation began from the grape's own native yeasts. The grapes were gently pumped over twice daily for a period of two weeks to preserve the wine's delicacy. We then gently pressed the wine to French Oak barrels, 30% of which were new, for a natural malolactic fermentation and aged for nine months, before bottling it unfiltered.

The Wine: Delicate, ruby-purple color with perfumed floral aromatics of lilacs, violets and rose petals leading to crushed Bing cherry, red raspberry, cranberry and red plum fruits which are highlighted with notes of black tea, wild thyme, baking spice and forest floor. Showing medium-bodied on the palate with bright, juicy acids and plenty of red berry and cherry fruit. Touches of cola, herbs and fallen leaves play on the vibrant fruit. Silky and vivaciously textured, the wine finishes with lift and a lively, fresh expressive character that leaves you wanting another sip.

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