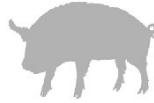


Cherry Bomb



COCHON

OLD VINE

2020

**2020 Cochon Cherry Bomb, Old Vine Grenache, Sceales Vineyard,
Alexander Valley (160 Cases Produced)**
(100% Grenache, Partial Carbonic)

Vineyards: It had become somewhat of a tradition over the last three years, my annual phone call to Ralph Sceales to ask him if he had any of his Old Vine Grenache for sale. Always friendly, but answer always the same, not this year. Fast forward to April 2020, same phone call, same question, different Answer??? Why don't you come out for a visit? I was shocked, but we quickly made plans to meet. We strolled the 3-acre block of thick, twisted, gnarly old head trained vines that Ralph and his family have been farming for over 40 years. We speculate the vines were planted around 1914. As we talked I got a sense that these vines were more Family than just old vines, this was really something special! The Vineyard is planted on a gentle slope in classic Alexander Valley heavily cobbled, alluvial soils. The vines are naturally low yielding, but produce big, bunches of bountiful fruit. This early release of our first Sceales Vineyard Old Vine Grenache is made to highlight and showcase the stunning, vibrant fruit from this amazing vineyard.

Winemaking: The Grenache was fully ripe and full of flavor the last week of August and we brought the grapes to the winery in the early morning. Upon arrival half the grapes were placed directly in to a tank whole cluster, covered with a blanket of CO₂ and sealed. This lot would undergo an inter-cellular fermentation using only the grapes native yeasts called carbonic maceration. For the remaining lot we gently de-stemmed 50% of the fruit leaving 50% whole bunches and placed the fruit in to an open top fermenter for cold soak and primary fermentation using only native yeasts. These grapes were punched down by hand three times daily for a period of 2 1/2 weeks till the wine was dry. The wines were gently pressed and transferred to a mix of seasoned 300L French oak Hogsheads, and 500L Puncheons, for malo-lactic fermentation and aging for 6 months on the lees, then racked and blended before being bottled unfiltered.

The Wine: Brilliant electric ruby-purple color with intense aromas of ripe red cherry, wild raspberry, pomegranate, crunchy cranberry and Bing cherry. The flavors follow the aromatics with lively acids, and a beam of bright red berry fruit, silky texture medium bodied with a balanced tension that is both seductive and mouth watering. The finish is pure and full of fruit that lingers dancing on the tongue leaving you wanting another sip. Recommended served lightly chilled.

Cochon Wines, 531 First Street East Sonoma, CA 95476; Ph: 925-915-1662;
Fax: 925-855-1194; E-mail: adam@cochonwines.com; Website:
www.cochonwines.com