



**2020 Cochon Fog Chaser Pinot Noir, Perli Vineyard, Mendocino Ridge**  
(75 Cases Produced) (100% Pinot Noir, Clones: 667, 777)

**Vineyard:** In our quest to make world-class coastal influenced, site driven Pinot Noir the 2020 vintage and it's wildfires sent us searching north to the unaffected coastal regions of Mendocino County. Perli Vineyard lies within the Mendocino Ridge appellation and is 7 miles from the Pacific and a towering 1800- 2200 feet in elevation. This coastal AVA requires vineyards to be above 1200 feet in elevation and be within 10 miles of the Pacific. The elevation literally makes this vineyard site an island in the sky above the fogline. The vines benefit from the cooling effects of the Pacific Ocean and the lingering fog which makes for an extra long growing season. The combinations of complex, rocky ancient oceanic sedimentary soils, mature vines planted in 2001, Dijon Clones and the cooling effects of the areas coastal fog provide the perfect growing conditions for Burgundian style Pinot Noir and help to make this elegant yet structured wine.

**Winemaking:** The fruit from this site was picked at night and brought in to the winery in the early morning hours in mid- September. Half of the fruit was de-stemmed leaving 50% to ferment whole-cluster. Prior to fermentation the grapes were chilled to 50 degrees in a small open top tank 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 two times daily for a period of two weeks before being pressed and tranfered to French oak barrels 40% of which were new for natural malolactic fermentation and aging. The wine aged in barrel for 18 months before being racked and bottled unfiltered.

**The Wine:** Showing a bright ruby-red color with an intense floral perfume. Violets and lilac burst from the glass with baked cherries, kirsch, wild blueberries plus hints of forest floor, black tea, vanilla and spice. Medium-bodied, brimming with energy with a mouth filling texture and a concentrated core of mixed mineral laced red fruits that mingle with spice on the palate, all carried and lifted by a lively acidity that creates tension and lift in the wine. Elegant and polished with a silky-velvety, supple texture and fine-grained, integrated tannins on the long and savory finish.

**ADAM WEBB: WINEMAKER**

**[adam@cochonwines.com](mailto:adam@cochonwines.com)**

Cochon Wines 531 First Street East Sonoma, CA 95476:

Ph: 925-915-1662; Fax: 925-855-1194 Website: **[www.cochonwines.com](http://www.cochonwines.com)**