

2020

2020 Cochon Old Vine Rosé, California (300 Cases Produced) (90% Cinsault, 10% Grenache)

Vineyards: In our quest to make world class Rosé, we started working with Bechthold Vineyard starting in 2011. This block of 130+ year-old bush vine Cinsault was planted in 1886 in central Lodi is meticuously managed byvineyard manager Kevin Phillips. These are the oldest known Cinsault vines on the Planet! Deep, sandy soils and micro yielding vines produce fruit with incredible purity and finesse. This extrordinary fruit from this amazing vineyard continues to make up the core and backbone of our Rosé. In 2020 Bechthold was the first vineyard we brought in ahead of the wildfires and the only vineyard we typically use for Rosé to make it through the fires. A new addition making up only a small component of this years blend is the block of Old Vine Grenache at Sceales Vineyard, Alexander Valley. This block dates back to 1914 and has been carefully managed and lovingly cared for by Ralph and Janice Sceales for the last 40 years. The Vineyard is planted on a gentle slope in classic Alexander Valley heavily cobbled, aluvial soils. The vines are naturally low yielding, but produce big bunches of bountiful fruit, perfect for dry Rosé.

Winemaking: The old Cinsault vines at Bechthold produce a wine with such purity and focus we decided to let their true spirit come through. Using minimal intervention and whole cluster pressing of the grapes prior to native yeast fermentation. We applied the same techniques for the old vine Grenache, keeping the lots separate till a final blend was put together. Gently whole cluster pressing the grapes insures no extraction of harsh flavors or tannins from the skins and seeds. The juice was then transferred to small stainless steel tanks for primary fermentation at 50 degrees lasting about 4 weeks. After Primary Fermentation the wines were gently racked and blended together to harmonize in tank together for four months before being bottled.

The Wine: Displays a delicate pale peach color. The vibrant aromatics are intense and complex, yet simply pure and satisfying. Inviting aromas of white peach, orchard blossom, delicate berry, melon and ruby grapefruit. Light to medium bodied in weight, showing plenty of finesse with a soft, rounded silky texture. The mouthwatering flavors are bright and focused, the stone fruit, wild berry, Provence melon and grapefruit are complemented by hints of mineral. The bright, fresh flavors persist to a crisp, lively and lifted finish.