



**2020 Cochon Pape Rocks Rouge, Sonoma County (200 Cases Produced)**  
(60% Grenache, 25% Syrah, 12% Mourvedre, 3% Cinsault)

**Vineyards:** This wine is our tribute to the wines from the tiny Rhone village of Chateauneuf-du-Pape where Grenache is king, but usually supported by several other Rhone red grapes. This version features Grenache from Sceales Vineyard, which is planted on a gentle slope in classic Alexander Valley heavily cobbled, alluvial soils. Planted in 1914, the vines are naturally low yielding, but produce big, bunches of bountiful fruit. This three acre block is lovingly tended by Ralph and Janice Sceales who have cared for the vineyard for more than 40 years. 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 Northern facing exposure descending from 900 feet. We took Clone 470 from the steepest blocks and included a small amount of Alban Clone Syrah from high elevation on Sonoma Mountain with its well drained volcanic soils adding low yielding intensity. The Mourvedre fruit is from the Tablas Clone originating from the famed Beaucastel Estate in Chateauneuf-du-Pape, from Coffaro in Dry Creek Valley. 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 into open top fermenters for cold soak and primary fermentation using only native yeasts. We left 50% of the Syrah and Grenache whole cluster as well as 25% of the Mourvedre grapes for added spice and complexity. The grapes were punched down by hand two times daily for a period of 2 1/2 weeks until each wine was dry. The wines were gently basket 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:** Vibrant deep ruby-purple color with intense aromas of wild raspberry, ripe Bing cherry, pomegranate, stone fruits, with hints of crushed stone, Provencal herbs, white pepper and savory spice. 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 fruit flavors and peppery spice persist on the complex and lip-smacking finish.

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