



2020 Cochon Whole Hog, Sonoma County (180 Cases Produced)

(60% Syrah, 20% Grenache, 10% Mourvedre, 7% Carignane 2% Cinsault, 1% Viognier)

Vineyards: Syrah is the backbone and foundation of this special Rhone blend. Jemrose Cardiac Hill Vineyard located at the northern end of the Petaluma Wind Gap between three mountain peaks benefits from an extremely cool, fog influenced climate, steep, well drained rocky, clay-loam soils and a unique north facing exposure which descends from 900 feet down to the valley floor. We took Syrah Clone 470 from the steepest blocks. In addition there was a small amount Alban Clone Syrah from high elevation on Sonoma Mountain with its well drained volcanic soils providing low yield intensity. We also used our block of Old Vine Grenache at Sceales Vineyard in Alexander Valley. Planted in 1914, Sceales is 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 in heavily cobbled, aluvial soils. The Mourvedre came from mature vines planted to Tablas Clones originating from Chateauneuf-du-Pape, from Coffaro in Dry Creek. Old Vine Carignane from Coffaro lends some old world Rhone charm. The Cinsault is from the oldest plot of its kind, gnarly, 130+ year old, bush vines at Bechthold Vineyard in Lodi.

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 in to open top fermenters for cold soak and primary fermentation using only native yeasts. We left 50% of the Syrah and Grenache as well as 25% Mourvedre grapes from each lot whole cluster for added spice and complexity. The grapes were punched down by hand two times daily for a period of 2 1/2 weeks till each wine was dry. The wines were gently 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, then bottled unfiltered.

The Wine: Displays a deep brooding opaque purple color. Aromas of brambly, spicy black cherry, Crème de Cassis and ripe blackberries mingle with touches of white pepper, crushed rock, scorched earth and forest floor. The flavors follow the aromatics and are deep, complex and concentrated with dark plum and vanilla persisting and a medium to full bodied richness. Dense and structured yet remains surprisingly plush and rounded with a supple texture. Finishes long and lingering with ripe, dark fruits, peppery spice and dusty, integrated tannins.

Ph: 925-915-1662; Fax: 925-855-1194; E-mail: adam@cochonwines.com ;
Website: www.cochonwines.com