



2021

2021 Cochon Old Vine Rosé, California (450 Cases Produced)
(65% Cinsault, 25% Grenache, 10% Carignane)

Vineyards: In our quest to make world class Rosé, we started working with Bechthold Vineyard 10 years ago. This block of 130+ year-old bush vine Cinsault was planted in 1886 in central Lodi is meticulously managed by vineyard manager Kevin Phillips and are the oldest known Cinsault vines on the Planet! Deep, sandy soils and micro yielding vines produce fruit with incredible purity and finesse. This extraordinary fruit from this amazing vineyard continues to make up the core and backbone of our Rosé. In 2021 we also used our block of Old Vine Grenache at Sceales Vineyard, 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 heavily cobbled, alluvial soils. The vines are naturally low yielding, but produce big bunches of bountiful fruit, perfect for dry Rosé. Rounding out the blend is the Bartolomei Brothers Vineyard of Old Vine Carignane and Grenache, planted in the late 1940's in Ukiah on Mendocino's Talmage Bench. We discovered these gnarly, twisted, old hillside vines when we made a wrong turn one day, that fortuitous fork in the road led us to this beautiful plot of Old Vine fruit.

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 and Carignane, keeping the lots separate. 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 inviting. Lifted aromas of white peach blossom, delicate Rainier cherry, Provencal melon and ruby grapefruit lead to a light to medium bodied in palate, showing plenty of finesse with a soft, rounded silky texture. The mouthwatering flavors are bright and focused, the stone fruit, wild cherry, melon rind and grapefruit are complemented by hints of crushed rock. The bright, fresh flavors persist to a crisp, lively and elevated finish.