



2021 Cochon Pape Rocks Blanc, Sonoma County (160 Cases Produced)

(100% Viognier, **Organically Grown**)

Vineyards: Pape Rocks Blanc is our tribute to the wines we love from the tiny Rhone village of Chateauneuf-du-Pape where white wine only makes up 1% of the total production. Over the years we have worked with several Rhone white varieties but we feel that Viognier best adapts to Sonoma counties unique microclimates, ultimately making the best white Rhone wines. Jemrose Vineyard provided the rare 60% of the fruit for this special vintage of Pape Rocks Blanc. Located in the Bennett Valley at the northern end of the Petaluma Wind Gap between three mountain peaks Jemrose 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. The Viognier from this site provides the pure, mineral-laced, bright beam of fruit. 40% of the Viognier in this vintage of Pape Rocks Blanc comes from Tzabaco Rancho Vineyard in Dry Creek from Clones 1 and 642. Viognier thrives in Dry Creek's warm climate. It's signature red gravelly loam soils give this wine finesse and old world Rhone charm.

Winemaking: The vintage began with a late spring and transitioned in to a warm summer producing ideal conditions at harvest for fully ripe, complex Viognier grapes. The pristine fruit from each block was hand picked separately and brought in to the winery in the early morning hours. The grapes were gently whole cluster pressed to stainless steel fermenter for primary fermentation. A cold fermentation with only native yeasts took place over a thirty-day period after which the wine was transferred to a stainless steel tank for 3 months of additional aging on the lees, but with no secondary malolactic fermentation.

The Wine: Begins with a subtle floral perfume, stone fruit blossoms and honeysuckle are followed by lychee, pineapple, guava, white peach and hints of honeyed citrus. The exotic, fruit is medium-bodied and supple with a slightly rounded mouthfeel. Displays a deft balance of crispness and texture as well as a lifted acidity, bright, fresh fruit combined with mineral and crushed stone. Shows tremendous zest, purity with a clean, refreshing elegance and a persistent finish.

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