



2021 Cochon Pape Rocks Rouge, Sonoma County (225 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, these vines are naturally low yielding, producing big bunches of bountiful fruit. Ralph and Janice Sceales, who have cared for the vineyard for more than 40 years, lovingly tend this 3-acre block. 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 Clone 877 Syrah from Cherry Ridge Vineyard in the cool, foggy Green Valley of Russian River Valley with its well-drained Goldridge soils adding low yielding intensity. The Mourvedre in the blend comes from Old Vines in Contra Costa County at Oakley Road planted in 1890 in deep sandy soils. The Cinsault from garly old vines at Bechthold Vineyard are the oldest in the world, 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 destemmed 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 16 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 powdered stone, Provencal herbs, white pepper and savory spice. Bright, juicy acid, ripe and velvety textured, displaying layers of fruit, silky mouthfeel and concentration that are both seductive, with intensity and structure while maintaining a balanced elegance. The opulent fruit flavors and savory spice persist on the complex and lip-smacking finish.

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