



2022 Cochon Whole Hog, Sonoma County (300 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. This vintage showcases Clone 877 Syrah from Cherry Ridge Vineyard, managed by the Dutton family in the cool, foggy Green Valley of Russian River Valley, with its signature Goldridge soil. A mix of lingering morning fog, brought in on gentle breezes off the nearby Pacific and its well-drained, complex soils make for near perfect growing conditions for Syrah. This unique terroir gives a concentrated, spicy, low yielding intensity to the wine. Clone 877 Syrah seems perfectly suited here, sourced from the 3 distinct gentle, rolling hillside blocks nestled among the towering redwoods and the fragrant forest floor to create a wine and we feel is reminiscent of the rare style of Syrah found in the Northern Rhone Valley. 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 and Carignane are pre 1900 old vines at Oakley Road Vineyard in deep sandy soils from Contra Costa County lend 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 16 months, then bottled unfiltered.

The Wine: Displays a saturated opaque purple color. Aromas of brambly, spicy black cherry, Crème de Cassis and ripe blackberries mingle with touches of white pepper, crushed stone, grilled bread 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.

ADAM WEBB: WINEMAKER

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