



**2023 Cochon Pape Rocks Blanc, Sonoma County (165 Cases Produced)**  
(60% Viognier, 40% Roussanne **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 many Rhone white varieties but we feel that Viognier and Roussanne adapt best to Sonoma counties unique microclimates, ultimately making the best white Rhone wines. Dry Stack Vineyard provided the rare 40% of the Roussanne 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 Dry Stack benefits from an extremely cool, fog influenced climate, well drained rocky, clay-loam soils and a unique north facing hillside exposure. The Roussanne from this site provides the pure, mineral-laced, orchard fruit and some waxy thexture to the wine. 60% of the Viognier in this vintage of Pape Rocks Blanc comes from Tzabaco Rancho Vineyard in Dry Creek from Clones 1 and 642 planted in two blocks. Viognier thrives in Dry Creek's warm climate. Dry Creel's signature red gravelly loam soils give this wine finesse, a pure beam of complex fruit 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:** Showing a vivid, pronounced, floral perfume, tropical blossoms and honeysuckle are followed by lychee, pineapple, passion fruit, white peach and hints of ruby grapefruit. The exotic, fruit is medium-bodied and supple with a slightly rounded mouthfeel. Displays a deft balance of crispness and waxy texture as well as a bright, lifted acidity. The juicy, exuberant fresh fruits combine with mineral and stony character. Shows tremendous zest, purity with a refined elegance and a persistent, refreshing finish.

**ADAM WEBB: WINEMAKER**  
**[adam@cochonwines.com](mailto:adam@cochonwines.com)**

Cochon Wines 531 First Street East Sonoma, CA 95476:  
Ph: 925-915-1662; Fax: 925-855-1194 **Website: [www.cochonwines.com](http://www.cochonwines.com)**