



## 2022 Cochon Les Bulles Blanc de Blancs Brut, Clements Hills

(Methode Traditionnelle, 100% Chardonnay)

**Vineyard:** In 2017 we started a new venture, to produce our first ever sparkling wine. This limited release of the 2022 is the next chapter in that adventure. Sierra Vista Vineyard in the Clements Hills AVA of Lodi is the source of the fruit for this unique Sparkling wine. The deep, well drained soils of decomposed granite and sandy loam the area is known for as well as the underlying veins of limestone help bring out balanced acids, complexity and increased aromatics in the Chardonnay. This area is known for its gentle rolling hills at the foothills of the Sierra Mountains with warm days, which help to fully ripen the fruit and cool nights which help to maintain the natural acidity necessary to make complex sparkling wine. This mature hillside block was planted to the Old Wente selections, Clone 4 Chardonnay in 1999.

**Winemaking:** This vintage began with a late spring and transitioned into a warm summer producing ideal conditions at harvest for fully ripe, complex Chardonnay grapes. The pristine fruit from this hillside block was hand picked cold in small tubs and brought into the winery in the early morning hours. The grapes were gently destemmed and put into the press. We selected only the pure free-run juice for the production of our Blanc de Blancs before any pressing occurred. This pure free-run juice was transferred to a stainless steel tank for primary fermentation and short-term aging. A cool fermentation utilizing native yeasts took place and we prevented the wine from going through malo-lactic fermentation. The wine was aged on its lees in tank with regular batonage to keep the yeast suspended in the wine before bottling in January 2022. According to the Methode Traditionnelle a secondary fermentation takes place in bottle to create the fine bubbles in the wine. This tirage, or aging in the bottle resting on its yeast took place over 30 months before being riddled and disgorged in late August 2025.

**The Wine:** Showing an extremely fine bead, opening with inviting floral aromas and mineral laced scents followed by hints of ripe Golden apple, Bosc pear, ginger and subtle touches of honey, almond, yeast and brioche. The flavors follow the aromatics with a refined core of orchard fruits, candied citrus, wildflower honey and toast. Medium-bodied, dry, with a finessed, delicate, texture displaying freshness balanced by a racy backbone of acid, leading to a lingering and delightfully elegant finish.