



**2021 Cochon Deep End Chardonnay, Clow Ridge Vineyard, Anderson Valley (110 Cases Produced)** (100% Chardonnay, Clone: Old Wente)

**Vineyard:** In 2020 we went searching for Pinot Noir sites to replace our smoke tainted grapes in Russian River Valley from the wildfires. I had heard that Anderson Valley had not been affected and I thought it might be the right climate and location to fit our style. I visited Clow Ridge at the western edge of the Anderson Valley in the area known as the Deep End, west of Philo. I didn't think I would ever get there, but I immediately fell in love with this steep southwest-facing mountain, hillside vineyard. Perched at 1000 feet and just 10 miles from the Pacific the vineyard has a strong costal influence. I went looking for Pinot Noir but I jumped at the chance to get a little bit of this Old Wente Selection Chardonnay. The vines benefit from the cooling effects of the Pacific Ocean and the lingering fog, which makes for an extra-long growing season. The combinations of complex ancient oceanic sedimentary soils, mature vines, clone and the cooling effects of the Deep End's coastal fog provide the perfect growing conditions for Burgundian style Chardonnay and help to make this elegant yet structured wine.

**Winemaking:** The block of Chardonnay at Clow Ridge was picked in the cool early morning hours in late-September and arrived in pristine condition at the winery. The golden fruit was whole cluster pressed and settled in a stainless steel tank for 24 hours. We then transferred the juice to French oak barrels, 35% new, for primary fermentation with only native yeasts. We used batonage or stirring of the barrels every day during primary and malolactic fermentation, which took place over a 60-day period. The wine aged on its lees, sur lie, for 28 months with additional batonage every month for additional mouthfeel and texture before being racked and bottled unfiltered.

**The Wine:** Delicate pale golden in color, opens with aromas of fresh orchard blossom, yellow pear, lempn curd with hints of crushed rock, honneycomb and brioche. Flavors of ripe citrus fruits, golden apple and Asian pear give way to honey toast, lemon cream, a touch of salinity and warm spice. Medium- bodied with elegance, energy and a delicate, creamy-texture, it has a bright acidity that fleshes out the long, balanced, citrus and mineral-laced 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)**