



**2024 Cochon Picpoul Blanc, Three Oaks Farm, Bennett Valley  
(120 Cases Produced) (95% Picpoul Blanc, 5% Roussanne)**

**Vineyard:** Located in the Bennett Valley at the northern end of the Petaluma Wind Gap between three mountain peaks Three Oaks Farm and Dry Stack Vineyard benefit from an extremely cool, fog influenced climate, well drained rocky, clay-loam soils and a unique hillside exposures. This is the first harvest for Three Oaks Farm Picpoul Blanc, which was grafted on to 20+ year-old Syrah vines in 2022. This ancient Rhone variety has a small but growing presence in California. Picpoul, which literally translates in French to, lip stinger, is known in France for its bracing acidity and bright citrus fruit. It takes on a slightly more tropical and lush character in California's climate but maintains its signature acid structure. Dry Stack Vineyard provided the rare 5% of the Roussanne fruit for this special wine. The Roussanne from this site provides the pure, mineral-laced, orchard fruit and some rich texture to the wine.

**Winemaking:** The vintage began with a late spring and transitioned in to a warm summer, we were able to harvest fully ripe, complex Picpoul Blanc and Roussanne grapes. The pristine fruit from these blocks was hand picked and brought in to the winery in the early morning hours in early October. The grapes were gently whole cluster pressed to a stainless steel tanks for primary fermentation. A slow, cold fermentation utilizing native yeasts took place over a thirty+ day period after which the wines were blended and transferred to stainless steel tank for 4 months of additional aging to preserve the wines purity and freshness. We kept the wine from undergoing malolactic fermentation to maintain balance, freshness and the wines natural acidity without taking away from its crispness and minerality.

**The Wine:** Displays delicate aromas of orchard blossoms and notes of Bartlett pear, golden apple, pineapple and spice. The flavors follow the aromatics with plenty of orchard fruit, honeyed citrus and surprising tropical character. This elegant wine is light to medium-bodied, crisp and lively, racy profile. Displaying a deft balance of fruit as well as a lifted acidity, bright flavors combined with a rounded mouthfeel. Shows tremendous purity and a focused energy leading to a clean, crisp, lip smacking finish.

**ADAM WEBB: WINEMAKER**  
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