



**2022 Cochon Les Sirenes Chardonnay, Sonoma Coast  
(210 Cases Produced)** (100% Chardonnay, Clones: Robert Young, Old Wente)

**Vineyards:** This wine is a blend of two extraordinary, mature vineyard sites grown by the Dutton Ranch family. Sebastopol Vineyard is located in the Sonoma Coast AVA in the town of Sebastopol. Planted in 1980 this site benefits from a cool coastal climate, morning fog and well-drained Goldridge soils. We source Robert Young Clone Chardonnay from this pristine site. Mill Station Vineyard lies near the town of Occidental in the Green Valley of Russian River Valley, these mature vines were planted in 1976 to the Old Wente Clone in classic Goldridge sandy loam soils by Warren Dutton. The Old Vines at Mill Station benefit from the cooling effects of the Pacific Ocean, including the lingering fog, which makes for an extra-long growing season. The combinations of complex soils, mature vines, clone and the cooling effects of the Russian River Valley's coastal fog provide the perfect growing conditions for Burgundian style Chardonnay and help to make this elegant yet structured wine.

**Winemaking:** Both blocks of Chardonnay were 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 stainless steel tanks for 24 hours. We then transferred the juice to French oak barrels, 40% 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 26 months with additional batonage every month for added mouthfeel and texture before being racked and bottled unfiltered.

**The Wine:** Offers pure scents of white flowers, orchard and stone fruits, ripe golden apple, yeasty brioche and lemon curd, with hints of baking spices, honeycomb and a salty minerality. Ripe, medium-bodied, the palate delivers mouth-filling orchard, honeyed citrus and tropical fruit with touches of baker's yeast and lacy mineral. Beautifully balanced on the palate with a combination of opulence and elegance, a silky, slightly creamy texture with well integrated acidity which provides structure, culminating with a vibrant finish.

**ADAM WEBB: WINEMAKER**

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