



2025

2025 Cochon Old Vine Rosé, California (350 Cases Produced)
(75% Cinsault, 13% Carignane, 12% Grenache)

Vineyards: In our quest to make world class Rosé, we started working with Bechthold Vineyard 15 years ago. This block of 130+ year-old bush vine Cinsault planted in 1886 in Central Lodi is meticulously managed by vineyard manager Kevin Phillips. These are the oldest known Cinsault vines on the Planet! Deep, sandy soils and micro yielding vines produce fruit with incredible purity and finesse. This extraordinary fruit from this amazing vineyard continues to make up the core and backbone of our Rosé. 2025 features our block of Old Vine Grenache at Scales Vineyard in Alexander Valley. Planted in 1914, the vineyard is planted on a gentle slope in classic Alexander Valley heavily cobbled, aluvial soils. The vines are naturally low yielding, but produce big bunches of bountiful fruit, perfect for dry Rosé. Old Vine Carignane and Grenache from Bartolomei Brothers Vineyard, planted in the late 1940's in Ukiah on Mendocino's Talmage Bench. We discovered these gnarly, twisted, old hillside vines when we made a wrong turn. That fortuitous fork in the road led us to this beautiful plot of old vine fruit.

Winemaking: The old Cinsault vines at Bechthold produce a wine with such purity and focus we decided to let their true spirit come through by using minimal intervention and whole cluster pressing of the grapes prior to native yeast fermentation. We applied the same techniques for the old vine Grenache and Carignane, keeping the lots separate. Gently whole cluster pressing the grapes insures no extraction of harsh flavors or tannins from the skins and seeds. The juice was then transferred to small stainless steel tanks for primary fermentation at 50 degrees for about 4 weeks. After primary fermentation, the wines were gently racked and blended together to harmonize in tank for four months before being bottled.

The Wine: Displays a vibrant, pale pink hue. The pronounced aromatics are complex, yet simply pure and inviting. Lifted aromas of stone fruit blossoms, wild strawberry, Provencal melon and ruby grapefruit lead to a light to medium bodied palate, bright acids showing plenty of finesse with a delicate texture. The mouthwatering flavors are bright and focused. The stone fruit, wild berry, melon rind and grapefruit are complemented by hints of lacy minerality. The pure, fresh flavors persist to a crisp and lively finish.

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