



**2022 Cochon Syrah, Cherry Ridge Vineyard, Russian River Valley
(149 Cases Produced) (95% Syrah, 5% Viognier)**

Vineyards: This is our second Syrah vintage from Syrah Cherry Ridge Vineyard. This vineyard has long been managed and farmed by Dutton family in the cool, foggy Green Valley of Russian River Valley. A mix of lingering morning fog, brought in on gentle breezes off the nearby Pacific and its well-drained Goldridge soils make for near perfect growing conditions for Syrah. This unique terroir gives concentrated, spicy, low yielding intensity to the wine. Clone 877 Syrah seems perfectly suited here, sourced from the 3 distinct gentle, rolling hillside blocks nestled among the towering redwoods and the fragrant forest floor to create a wine and we feel is reminiscent of the rare style of Syrah found in the Northern Rhone Valley. A small amount of Viognier from Tzabaco Rancho Vineyard in Dry Creek Valley was co-fermented with this unique lot of Syrah to enhance its complex fruit.

Winemaking: The grapes were allowed to hang on the vine until they reached full maturity the 2nd week of October. We harvested in the early morning fog and the grapes arrived cool and pristine at the winery. Half of the grapes were gently de-stemmed and placed in to an open top tank for cold soak and primary fermentation with their own native yeasts. 50% of the Syrah was left whole-cluster for added spice and complexity. Prior to fermentation we added frozen Viognier grapes to highlight the vibrant fruit aromas. The grapes were punched down by hand two times daily for a period of two weeks after which the wine was pressed and transferred to a mix of new, 30%, and seasoned French oak Hogsheads, (300 Liter barrels) for malo-lactic fermentation and aging for 30 months before being racked to tank and bottled unfiltered.

The Wine: Displays an intense deep, purple color, revealing a concentrated aromatic core of saturated, ripe black raspberry fruit, Crème de Cassis, and the essence of blackberry liqueur with hints of smoked herbs, charcoal, white pepper, vanilla, toasted brioche and savory spice. Reveals power and a rich, concentration of big, ripe black fruits as well as anise, olive tapenade in a supple, multi-layered, silky textured package. The wine is dense, rich, spicy and intense with a medium to full-bodied concentration that is layered, opulent while retaining a purity and finesse.

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