



2013 Cochon Whole Hog, California (650 Cases Produced)

(45% Syrah, 25% Grenache, 15% Carignane, 10 % Cinsault, 5% Mourvedre)

Vineyards: The Syrah portion of the blend came from two organically grown sites, Estrella Clone and 877 planted in the early 1970's from Eaglepoint Ranch and 877 from WH Ranch a high elevation mature planting in Lake Countys Red Hills. We also sourced Clones 174, 383, 470 and 877 from Atoosa's Vineyard in Sonoma Countys cool Russian River Appellation. Clinging to the hillside Grenache Noir from Eaglepoint Ranch in Mendocino is planted at a staggering 1800 feet in elevation, combining rocky, mountain soils and low yields. Rounding out the Grenache our perennial favorite, 35 year old Caldwell and Tablas Clones from Lewis Vineyard in the rolling Clements Hills. The Mourvedre fruit came from head trained vines at BellaGrace in Amador. We sourced two vineyards of Carignane 80+ year old vine from the Bartolomei Bros vineyard on the Talmage Bench in Mendocino as well as 120+ year, old vine Carignane from Lodi's deep sandy soils at Spenker Ranch. The Cinsault is from the oldest California vineyard of its kind, gnarly, 130 year old bush vines at Bechthold Vineyard in Lodi.

Winemaking: We allowed each vineyard to reach full maturity late in the season and brought the grapes to the winery in the early morning. Upon arrival the grapes were gently de-stemmed and placed in to 1/2 ton bins for cold soak and primary fermentation using only native yeasts. We left 20% of the Syrah and Mourvedre grapes from each lot whole cluster for added spice and complexity. The grapes were punched down by hand three times daily for a period of 2 1/2 weeks till each wine was dry. The wines were gently pressed and transferred to a mix of new and seasoned 300 liter French oak Hogsheads, nicknamed HOGS, for malo-lactic fermentation and aging for 24 months, then bottled unfiltered.

The Wine: Shows a deep brooding opaque purple color. Aromas of spicy black raspberry, blackberry pie, ripe plum and briary loganberry fruit mingle with hints of white pepper, cocoa, crushed rocks, smoke and savory spices. The flavors follow the aromatics and are dense and concentrated with a medium to full bodied richness. Dense and structured yet remains surprisingly plush and rounded with a supple texture. Finishes long with fine, powdery tannins.

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