



2013 Petite Cochon Blanc, California (275 Cases Produced)
(40% Viognier, 30% Grenache Blanc, 15% Marsanne, 15% Roussanne)

Vineyards: This vintage of Petite Cochon Blanc includes four different grape varieties from two very unique vineyard sites, both farmed by Lodi's renowned grower, Markus Bokisch. We selected **organically farmed** Viognier planted at Terra Alta Vineyard in Lodi's Clements Hills. This beautiful meticulously farmed vineyard benefits from gentle rolling hills, complex soils, warm sunny days and cool nighttime temperatures. The Grenache Blanc came from **organically farmed** Vista Luna Vineyard in the Borden Ranch appellation of Lodi. This selection of Grenache Blanc was planted with a clone originally brought back from old vine cuttings from the tiny village of Rasteau in the Southern Rhone Valley. For this years blend we chose, **organically grown** Grenache Blanc, Marsanne and Roussanne, also from the Rasteau cuttings and planted in a special row at Terra Alta Vineyard.

Winemaking: We gently whole-cluster pressed the grapes upon arrival, careful not to extract any harsh flavors from the skins and seeds. The juice was then transferred to small tanks for a cold, slow primary fermentation over a four-week period at 50 degrees. The wines were then moved to a mix of neutral French oak Hogsheads and stainless steel tanks for further aging. The majority of the wines were not allowed to go through malo-lactic fermentation to preserve the fresh fruit character in the wines while a small portion was allowed to go through malo-lactic for a little rounded mouthfeel and creaminess. After 6 months of aging we assembled the blend in tank and racked it all to well seasoned French oak Hogsheads for 9 months of additional barrel age before bottling.

The Wine: Begins with an intense floral perfume, citrus blossoms and honeysuckle are followed by lychee, pineapple, guava, white peach and hints of honeyed citrus fruit, vanilla and cream. The exotic, exuberant fruit is medium-bodied and supple with a viscous mouthfeel. Displays a deft balance of richness and texture as well as a lifted acidity, bright, fresh fruit combined with savory spices. Shows tremendous zest, purity and depth with refreshing elegance and a persistent, long finish.