



2015 Cochon Pape Rocks, California (600 Cases Produced)

(70% Grenache, 15% Syrah, 10% Mourvedre, 5% Cinsault)

Vineyards: Our two, top most rocky vineyard sites of Grenache make up the core of this release of Pape Rocks. The Mendocino site at the heart of this wine is the Grenache Noir from Eaglepoint Ranch. Standing at a staggering 1800 feet in elevation, vines from our Grenache block feel like they are hanging off the mountain. Eaglepoint combines a long ripening season rocky, mountaintop soils and extremely low yields. The other standout site of rocky soiled Grenache is from our perennial favorite, 36 year old Caldwell and Tablas Clones from Lewis Vineyard in the rolling Clements Hills. Both Clones originated in the famed valley of Chateauneuf-du-Pape, from which this Cuvee is named, from the estates of Chateau Beaucastel and Chateau Rayas. The Syrah in the blend came from two sources, Estrella Clone, also called the Hermitage Clone and 877 Syrah planted in the early 1970's from Eaglepoint Ranch both above 1800 feet. Cardiac Hill Syrah at the northern end of the Petaluma Wind Gap between three mountain peaks benefits from an extremely cool, fog influenced climate, steep, well drained rocky, clay-loam soils and a unique north facing exposure descending from 900 feet down to the valley floor. We used Clones 470 and 877 from the steepest blocks. The Mourvedre fruit came from 100+ year old, head trained vines at Elm Vineyard in Oakley. The Cinsault, the oldest vineyard of its kind, is from gnarly, head trained old vines at Bechthold Vineyard in Lodi planted in 1886.

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 toOpen top fermenters 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: Brilliant ruby-purple color with intense aromas of intense wild raspberry, ripe Bing cherry, stone fruits, with hints of crushed rocks, smoked Provencal herbs, white pepper and savory spice. Bright acid, ripe and velvety textured, displaying layers of fruit and glycerol concentration that are both seductive, with intensity while maintaining a balanced elegance. The opulent flavors and spice persist on the palate finishing supple with silky tannins and an undeniable minerality.