



2015 Cochon Whole Hog, California (600 Cases Produced)

(44% Syrah, 25% Grenache, 15% Carignane, 10 % Cinsault, 5% Mourvedre, 1% Viognier)

Vineyards: Syrah has become the backbone of this special Rhone blend. We sourced Estrella Clone and 877 planted in the early 1970's from Eaglepoint Ranch high in the hills at 1800 feet. From Cardiac Hill, Syrah located 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 which descends from 900 feet down to the valley floor. In 2015 we took Clones 470 and 877 from the steepest blocks to create this wine and we feel it is reminiscent of the style of Syrah found in the Northern Rhone. Syrah clones 174, 383, 470, 877 and Estrella came from Atoosa's Vineyard in Sonoma's cool Russian River Valley. 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, 36 year old Caldwell and Tablas Clones from Lewis Vineyard in the rolling Clements Hills. The Mourvedre fruit came from 100+ year old, head trained vines at Elm Vineyard in Oakley. We sourced Carignane from 80+, year old vines from the Bartolomei Bros vineyard on the Talmage Bench in Mendocino. 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 open 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: Shows a deep brooding opaque purple color. Aromas of spicy blackberry, black cherry and ripe plum mingle with hints of white pepper, cocoa, mineral, toast and savory spices. The flavors follow the aromatics and are deep, complex 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 lingering with pleasant, chewy tannins.