



Vineyard: (Les Collines d'or: The Golden Hills or The Hills of Gold)

We had been scouting Chardonnay vineyard sites in Sonoma County for about a year looking for the perfect marriage of soils, exposure, elevation, clone, and vine maturity when we drove on to the beautiful property called Windsor Oaks in the Russian River Valley. While the property is rather large, 210 acres, it is broken down in to 55 meticulously farmed vineyard blocks. Each Block is looked at and treated like its own single vineyard. Our Chardonnay is sourced from Block 34, which is planted entirely to Clone 17, also known as the Robert Young Clone and one of the original Old Wente selections, perfectly chosen for this site. Mature vines planted back in 1991, our Block 34 Chardonnay sees influences of the nearby Russian River and the Pacific Ocean. The deep, alluvial, cobbled-clay soils are a signature of the Russian River benchlands and made unique with rare deposits of quartzite and volcanic ash left behind from eruptions of Mt. St. Helena. These combinations of complex soils, mature vines, Clone and the cooling effects of the Russian River and coastal fog provide the perfect growing conditions for Chardonnay and told us we had found our vineyard. Enjoy!

Winemaking: The Chardonnay from Block 34 was picked in the early morning hours, mid-September and arrived in pristine condition at the winery. The golden fruit was whole cluster pressed and settled in a stainless steel tank. We then transferred the juice to French oak barrels, 35% new for primary fermentation with native yeasts. We used batonage or stirring of the barrels everyday during primary and malolactic fermentation, which took place over a 60-day period. The wine then aged on its lees, sur lie, for an additional 9 months with additional batonage every month for an enhanced mouthfeel and texture before being racked and bottled unfiltered.

The Wine: Opens with scents of white peach, ripe golden apple, pineapple and lemon curd with hints of chalk, baking bread, vanilla, toast and almond. Ripe, medium-bodied, rich the palate delivers mouth-filling orchard, honeyed citrus and tropical fruit with touches of bakers yeast and crushed stone. Displays a balanced combination of opulence and elegance, silky texture with a racy backbone that keeps the wine's energy pushing towards the refreshing finish. Leaves you wanting another sip. **150- cases produced.**

Cochon Wines, 2511 Napa Valley Corporate Dr. Suite 115 Napa, CA 94588;
Ph: 925-915-1662; Fax: 925-855-1194; E-mail: adam@cochonwines.com; Website:
www.cochonwines.com