



Vineyard: We had been scouting Pinot Noir 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 Pinot Noir is sourced from 3 separate vineyard blocks, each planted to different clones. For this inaugural wine we chose Clone 828, Clone 777 and Clone 667 each for their individual character and also how they would interact with each other. From these mature vines planted back in 1991, our Les Sirènes Pinot Noir 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 Pinot Noir. We also selected a small amount of Clone 828 from Wohler Vineyard in Forestville on the western reaches of the Russian River Valley. We selected fruit from the highest vineyard block in the vineyard planted in Goldridge clay loam with serious influences from the Pacific.

Winemaking: The fruit from both vineyards was picked at night and brought in to the winery in the early morning hours in mid-September. 80% of the fruit was de-stemmed, leaving 20% to ferment whole-cluster. Prior to fermentation the grapes were chilled to 50 degrees in a small open top tank and held for 5 days to cold soak before a natural fermentation began from the grapes own native yeasts. During fermentation the grapes were punched down twice daily for two weeks before being pressed and transferred to French oak barrels, 40% of which were new. The wine aged in barrel for 9 months before being racked and bottled unfinned and unfiltered.

The Wine: Reveals a deep ruby-purple color with an intense nose of crushed black and Bing cherries, black raspberry, mulberry and ripe plum fruits plus hints of baking spices, forest floor, vanilla and toast. Medium-bodied with a concentrated core of black cherry, ripe berry and plummy fruit with touches of savory spice box all carried and lifted by a lively acidity. Smooth and polished displaying a velvety, supple texture and fine some grained tannins on the elegant finish. **130- cases produced.**

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