



2016 Cochon Whole Hog, Sonoma County (500 Cases Produced)

(44% Syrah, 20% Mourvedre, 15% Grenache, 15% Carignane 5% Cinsault, 1% Viognier)

Vineyards: Syrah is the backbone and foundation of this special Rhone blend. Jemrose Cardiac Hill Vineyard 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. We took Syrah Clones 470, 877 and 383 from the steepest blocks to create this wine. Phoenix Ranch is located in the Napa Valley just south of the Stags Leap District and north of Coombsville. From this beautiful vineyard we feature mature clones of Syrah Noir and Estrella River (The Chapoutier Clone), which benefits from morning fog and well-drained Coombs gravelly loam soil. The Mourvedre came from 100+ year old, head trained vines in deep sandy soil at Elm Vineyard in Oakley and Tablas Clone from Coffaro in Dry Creek. Young, exuberant Alban Clone Grenache sourced from Coffaro Vineyard in Dry Creek with its signature red gravelly loam soils give this wine finesse while Old Vine Carignane from Coffaro lends some old world Rhone charm. 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 25% 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 ½ 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 26 months, then bottled unfiltered.

The Wine: Shows a deep brooding opaque purple color. Aromas of spicy black cherry, Marionberry and black currant mingle with hints of white pepper, cocoa, stone, roasted herbs and Provencal 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, ripe, chewy tannins.

Cochon Wines, 531 1st Street East Sonoma, CA 95476;

Ph: 925-915-1662; Fax: 925-855-1194; E-mail: adam@cochonwines.com; Website: www.cochonwines.com