



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 Black Knight Vineyard. Grapegrowing from this unique site dates back to the 1880's and the mature vines are planted in a complex mix of rocky soils with different microclimates and exposures. Our Pinot Noir is sourced from 4 separate vineyard blocks, each planted to different clones. We chose Clone 828, Clone 777, Clone 667 and Pommard each for their individual character and also how they would interact with each other. The deep, alluvial, cobbled-clay soils are a signature of the Petaluma Gap and the Sonoma benchlands 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 Petaluma Gap winds and coastal fog provide the perfect growing conditions for elegant 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 laom 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 destemmed 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 unfiltered and unfiltered.

The Wine: Reveals a vibrant ruby-purple color with an intense nose of crushed black and wild Bing cherries, black raspberry, pomegranate and red plum fruits plus hints of lavender, baking spices, forest floor, vanilla and toast. Medium-bodied with a concentrated core of bright cherry, ripe berry and soft, 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-grained tannins on the elegant finish.

160- cases produced.

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