



**2018 Cochon Cuvee Sophie Pinot Gris, David Hill Vineyard, Willamette Valley
(100% Pinot Gris, [Organically Grown](#), 150 Cases Produced)**

Vineyard: In 2016 we started a new venture for Cochon Wines producing our first Burgundian varietal wines from Russian River Chardonnay and Pinot Noir. Pinot Gris is the next chapter in this venture, a relative to Pinot Noir with its origins in Burgundy France, although it is better known from the region of Alsace, France. David Hill Vineyard is located in the northern Willamette Valley and was originally planted to Alsatian clones in 1965. The Pinot Gris for our Cuvee Sophie is farmed in two distinct vineyard blocks both planted to the same French clone, 152 from Colmar, Alsace. Block 7 and block 13 are planted in Laurelwood soils which are unique to the Northern Willamette Valley and combine volcanic soil with sandy Loess soil which helps bring out balanced acids, complexity and increased aromatics in the Pinot Gris. The blocks range in elevation from 530 feet to just over 600 feet in elevation. We feel this combination of cool-climate, unique soils and elevation produce the ideal conditions for growing intriguingly complex Pinot Gris grapes.

Winemaking: The 2018 vintage began with a late spring and transitioned in to a warm summer producing ideal conditions at harvest for fully ripe, complex Pinot Gris grapes. The pristine fruit from each block was hand picked and brought in to the winery in the early morning hours. The grapes were gently whole cluster pressed to a combination of stainless steel and an egg shaped fermenter for primary fermentation. A cool fermentation utilizing Alsatian yeast took place over a thirty-day period after which the wine was racked and transferred to a stainless steel tank for secondary malo-lactic fermentation and four months of additional aging.

The Wine: Opens with an enticing nose of fresh wildflower and orchard blossom scents followed by hints of ripe melon, poached pear and white peach fruit with touches of honey, savory spice and wet stone. The flavors follow the aromatics with a core of ripe orchard fruits. Medium-bodied, dry, with a mouth coating texture balanced by a racy backbone of acid which carries the wine to a lingering and delightfully crisp, refreshing finish.

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