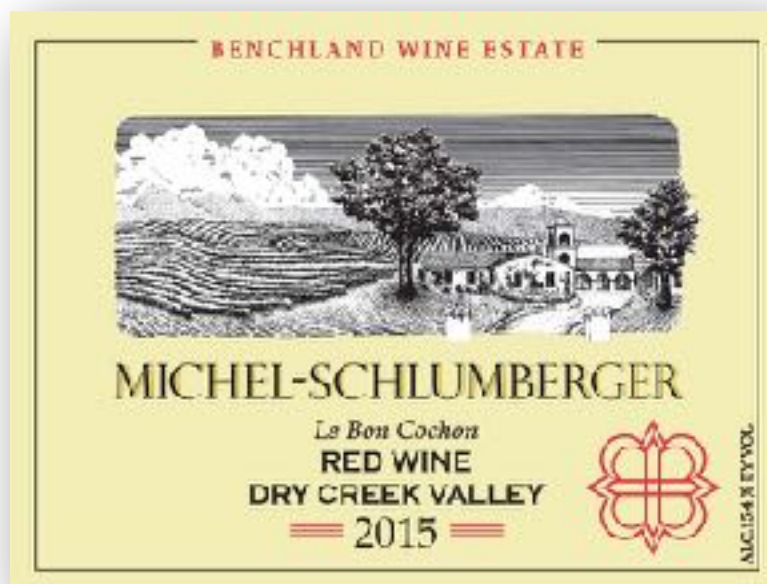


# Michel-Schlumberger

## 2015 "Le Bon Cochon" Dry Creek Valley



**Varietal Composition:** 45% Zinfandel, 55% Syrah

**The Vineyard:** The Zinfandel is from two mountain-top blocks (DuPratt and Primitivo clones) that produce extremely concentrated fruit, and the Syrah is from our benchland block which produces rich full Syrah flavor.

**Vintage:** Moderate temperatures with no appreciable rainfall throughout the ripening season allowed the grapes to fully develop exceptionally concentrated flavors.

**Harvest:** Sept 16<sup>th</sup> to 29<sup>th</sup>, 2015    Average brix: 27.0    pH: 3.67    TA: 0.71 g/100ml

**Fermentation:** The grapes were crushed into small fermenters. After cold-soaking for three days to extract rich color, the must fermented on the skins for three weeks to obtain a richly extracted wine.

**Cooperage / Aging:** The wine was aged for 15 months in French oak barrels (20% new).

**Sensory Notes:**

Color: Dark ruby

Aromas: Dark blackberry, ripe plum, with spice and vanilla notes

Palate: Concentrated blackberry and plum flavors, rich mouthfeel and long blackberry finish.

**Bottling Date:** December 20, 2016

**Cases Produced:** 219

**Final Technical Info:**    pH: 3.83    TA: 0.62 g/100ml    Alc: 15.4%