



Each vineyard was picked separately and 100% whole-cluster pressed then drained to stainless steel tanks to settle. Both primary and secondary (malolactic) fermentations occurred in barrel and concrete.

35% of the Grenache Blanc went into a concrete egg, the premise is with the egg shape and the earth's gravitation rotation, a vortex is created inside the egg that stirs the lees on a constant basis as it ages. We feel the egg keeps the fruit bright, adds a creaminess to the wine and brings out the minerality found in the Camp 4 Vineyard. The remaining Grenache

Blanc and the Roussanne went into 100% new French oak while the Vioginer was all neutral French oak. The wine was aged for 11 months.

2022 Les Inséparables

43% Grenache Blanc, 30% Roussanne, 27% Viognier Rhône White Blend 14% Alc

Camp 4 Vineyard Grenache Blanc Santa Ynez Adelaida Vineyard Roussanne Paso Robles Stagecoach Vineyard® Viognier Napa Valley

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Its medium gold hue is followed by a medium-bodied, elegant, yet richer wine from Cohn that has a gorgeous nose of ripe lemons, honeysuckle, toast, and white flowers. It brings some classic Cohn richness, but this stays pretty and elegant, with a terrific sense of freshness. It's going to shine on the dinner table.

