

chateau
TUMBLEWEED

2014 Cimarron Vineyard Graciano

Background:

We are honored to work with fruit from this vineyard and this Graciano makes it pretty obvious why. Originally planted in 2005 by Oregon Pinot Noir pioneer Dick Erath, the vineyard is now owned and operated by Dos Cabezas Wineworks' Todd and Kelly Bostock with help from Dick's former, long-time vineyard manager Juan Alba. Their hard work and vision is to be commended and the proof is in the pudding...

Varietal Composition and Appellation/Fruit Sourcing:

95% Graciano from Cimarron Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Sept. 3rd
5% Tempranillo from Cimarron Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Sept. 3rd

Sugar at harvest: 25.0 Brix

Cellar Notes:

Destemmed, but not crushed to an open top $\frac{3}{4}$ -ton bin.
Cold-soaked 24 hours, then inoculated with specially selected yeasts (VRB).
Hand punched 3-4 times daily.
Inoculated with Malolactic bacteria (Alpha) around 7 Brix.
Pressed at dryness after 11 days skin contact.
Settled 5 days before barreling.

Aging:

Aged 6 months in a 1-year-old French oak barrel (Damy Cooperage)
and 8 months in a neutral French oak barrel.
Thrice racked. Filtered, but un-fined.

Stats:

pH: 3.80
TA: 5.9 g/L
RS: <0.10%
Alcohol: 15.1%
Drink now or cellar 6+ years
Production: 24 cases
Winemaker: Joe Bechard

