

chateau
TUMBLEWEED

2015 Cimarron Vineyard Syrah

Background:

This is our fourth year working with Cimarron Syrah and it's become a real staple in cellar. Not only does this wine make its way into a couple of our blends, we always pull our favorite few barrels for a vineyard/varietal designate. We experimented this year and put this wine into a new French barrel and a new Romanian oak barrel for comparison. We were initially certain the French barrel would make it into the vineyard designate, but the Romanian oak proved to be far more subtle and complementary. Needless to say, we bought two more Romanian barrels for 2016!

Varietal Composition and Appellation/Fruit Sourcing:

100% Syrah from Cimarron Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Aug. 26

Sugar at harvest: 24.4 Brix

Cellar Notes:

Destemmed, but not crushed to open top $\frac{3}{4}$ -ton bins.

Lot was left ~15% whole cluster.

Cold-soaked 24 hours, then inoculated with specially selected yeasts (Rhone2056, D254, VRB, CLOS & T73).

Hand punched 3-4 times daily.

Inoculated with Malolactic bacteria (Omega) around 7 Brix.

Pressed at dryness after 11 days skin contact.

Settled 3 days before barreling.

Aging:

Aged 4+ months in 25% new Romanian oak (Gillet Cooperage), 4+ months in 33% new Romanian oak (Gillet Cooperage) and 3 months in 100% neutral French oak barrels.

Twice racked. Filtered, but un-fined.

Stats:

pH: 3.79

TA: 5.9 g/L

RS: <0.10%

Alcohol: 13.7%

Production: 67 cases

Drink now or cellar 5+ years

Winemaker: Joe Bechard

