TUMBLEWEED

2016 Carlson Creek Vineyard Syrah

Background:

After being very impressed by the Carlson family's Malbec in 2015, we wanted to see what else this up-and-coming vineyard has to offer. In 2016, we vinified 5 different varietals from Carlson Creek Vineyard and were quite pleased with what we saw. This wine is a great example of Arizona Syrah: not too dense or tannic with a balance of fruit, spice, earth characters and an interesting walnut-skin sensation so common of this varietal in our high desert vineyards. You'll be seeing more of this vineyard in the future!

Varietal Composition and Appellation/Fruit Sourcing:

Willcox AVA

99% Syrah from Cimarron Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Aug. 18 1% Tempranillo from Cimarron Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Aug. 17

Sugar at harvest: 25.0 Brix

Cellar Notes:

Destemmed but not crushed to open-top, $\frac{3}{4}$ -ton bins. Lot was left $\sim 13\%$ whole cluster. Cold-soaked 24 hours, then inoculated with specially selected yeasts (Rhone2056 & VRB). Hand punched 3-4 times daily.

Inoculated with Malolactic bacteria (Omega) around 7 Brix. Pressed at dryness after 9 days skin contact.

Settled 3 days before barreling.

Aging:

Aged 4+ months in 50% 1-year-old French oak (Billon Cooperage) and 7 more months in 100% neutral French oak barrels.

Twice racked. Filtered, but un-fined.

Stats:

pH: 3.80 TA: 5.6 g/L RS: <0.10% Alcohol: 14.5% Production: 24 cases Drink now or cellar 5+ years

Winemaker: Joe Bechard

