

chateau  
**TUMBLEWEED**

## 2016 Cimarron Vineyard Cabernet Franc

### Background:

In our first year working with Cimarron (2012), we got two varietals totaling less than two tons. In 2016, we sourced 9 varietals totaling almost 18 tons. As we grow with this vineyard, we become increasingly certain that it is one of the most special vineyards in Arizona. This Cab Franc embodies what we love about Cimarron. The fruit is clean and fresh with just the right amount of spice. The acidity is more present. The tannins are more pronounced and the wine seems somehow polished and refined. This Cab Franc will need some time if drinking young, but it is a striking example of how well this varietal does in our desert state.

### Varietal Composition and Appellation/Fruit Sourcing:

*Willcox AVA*

*95% Cabernet Franc from Cimarron Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Aug. 27th*

*3% Cabernet Franc from Golden Rule Vineyard. Cochise County, AZ. 4,400 ft. elevation. Harvested Aug. 27th*

*2% Cabernet Franc from Rolling View Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Aug. 27th*

*Sugar at harvest: 25.3 Brix*

### Cellar Notes:

*Destemmed but not crushed to open-top, 3/4-ton bins. Lot was left ~10% whole cluster.*

*Cold-soaked 24 hours, then inoculated with specially selected yeasts (MT, BDX, Clos).*

*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 10 months in 33% new French oak (Alain Fouquet Cooperage)*

*and 5 more months in 100% neutral oak barrels.*

*Thrice racked. Filtered, but un-fined.*

### Stats:

*pH: 3.82*

*TA: 5.8 g/L*

*RS: <0.10%*

*Alcohol: 14.2%*

*Production: 74 cases*

*Drink now or cellar 5+ years*

*Winemaker: Joe Bechard*

