

chateau
TUMBLEWEED

2016 Golden Rule Vineyard Cabernet Sauvignon

Background:

As a nerdy experiment in 2016, we sourced Cabernet Sauvignon from three different vineyards and tried to give them fairly similar treatments in the cellar. They were all picked around 25 Brix and left about 13% whole-cluster for fermentation. After harvest, we set aside two barrels of each wine for vineyard designation. Each lot was aged 5 months in the exact same new French oak barrel (from LeGrand Cooperage) and 10 more months in neutral oak. Golden Rule's Cab Sauv is probably the most "new world" – the softest and biggest – of the three with rich fruit to carry fuller tannins and a more intense green spice.

Varietal Composition and Appellation/Fruit Sourcing:

Willcox AVA

97% Cabernet Sauvignon from Golden Rule Vineyard. Cochise County, AZ. 4,400 ft. elevation. Harvested Aug. 27th

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

Sugar at harvest: 24.7 Brix

Cellar Notes:

Destemmed but not crushed to open-top, 3/4-ton bins. Lot was left ~13% whole cluster.

Cold-soaked 24 hours, then inoculated with specially selected yeasts (BDX & BM45).

Hand punched 3-4 times daily.

Inoculated with Malolactic bacteria (Omega) around 7 Brix.

Pressed at dryness after 11 days skin contact.

Settled 2 days before barreling.

Aging:

Aged 5 months in 50% new French oak (LeGrand Cooperage) and 10 more months in 100% neutral oak.

Thrice racked. Filtered, but un-fined.

Stats:

pH: 3.82

TA: 5.9 g/L

RS: <0.10%

Alcohol: 13.4%

Drink now or cellar 5+ years

Production: 48 cases

Winemaker: Joe Bechard

