

chateau  
**TUMBLEWEED**

# 2016 Rolling View 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 2 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. Rolling View's Cab Sauv is probably the most restrained of the three with a light spice, notes of tart cranberry and more tension between acid and tannin.

## Varietal Composition and Appellation/Fruit Sourcing:

*Willcox AVA*

*96% Cabernet Sauvignon from Rolling View Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Aug 31st*

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

*2% Merlot from Rolling View Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Aug 20th*

*Sugar at harvest: 25.1 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 & MT).*

*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: 3.70*

*TA: 6.7 g/L*

*RS: <0.10%*

*Alcohol: 13.4%*

*Drink now or cellar 5+ years*

*Production: 48 cases*

*Winemaker: Joe Bechard*

