

chateau
TUMBLEWEED

2017 Cimarron Vineyard Syrah

Background:

We've been working with Cimarron Syrah for six vintages now and it's become a real staple in our cellar. Not only does this wine make its way into a couple of our important blends, we always pull our favorite few barrels for a vineyard/variety designate. Instead of using Romanian oak on this wine like we have in the past, we aged this vintage briefly in a French oak barrel from the Vallaurine Cooperage – the lone cooperage of France's Rhone Valley. Due to limited volume, we were only able to spare our best two barrels of this wine in 2017.

Varietal Composition and Appellation/Fruit Sourcing:

Willcox AVA

100% Syrah from Cimarron Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Aug. 11th

Sugar at harvest: 24.5 Brix

Cellar Notes:

Destemmed but not crushed to open-top, 3/4-ton bins. Lot was left ~20% 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 10 days skin contact.

Settled 2 days before barreling.

Aging:

Aged 5 months in 50% 1-year-old French oak (Vallaurine Cooperage)

and 6 more months in 100% neutral oak barrels.

Twice racked. Filtered, but unfiltered.

Stats:

pH: 3.79

TA: 5.7 g/L

RS: <0.10%

Alcohol: 13.8%

Production: 48 cases

Drink now or cellar 5+ years

Winemaker: Joe Bechard

