

chateau
TUMBLEWEED

2013 Cimarron Vineyard Syrah

Background:

One of our most special wines of 2013 and one of Joe's proudest Syrahs in 10 years. Fermented ~33% whole-cluster for added structure and spice, this wine is dark, layered and complex while still showing remarkable balance. Only three barrels produced.

Varietal Composition and Appellation/Fruit Sourcing:

100% Syrah from Cimarron Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Aug. 20th

Sugar at Harvest: 25.0 Brix

Cellar Notes:

Destemmed, but not crushed to open top $\frac{3}{4}$ -ton bins.

Lot was left ~33% whole cluster.

Cold-soaked 24 hours, then inoculated with specially selected yeasts (Rhône2056 & VRB).

Hand punched 3-4 times daily.

Inoculated with Malolactic bacteria (Alpha) around 7 Brix.

Pressed at dryness after 10 days skin contact.

Settled 2 days before barreling.

Aging:

Aged 6 months in 25% new French oak and 9 months in neutral oak.

Twice raked. Un-fined and unfiltered.

Stats:

pH: 3.79

TA: 5.9 g/L

RS: <0.10%

Alcohol: 14.7%

Production: 74 cases

Drink now or cellar 6+ years

Winemaker: Joe Bechard

