TUMBLEWEED

2013 Lil' Frankie

Background:

A wine geek's dream. Spicy/cedary fruit, juicy acidity and dusty tannin of Cabernet Franc layered with the deep red fruit, bigger tannins and savory spice of Petit Verdot. If opening young, give it some time to open up. Only two barrels produced – the same blend we did in 2012!

Varietal Composition and Appellation/Fruit Sourcing:

50% Cabernet Franc from Rolling View Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Aug. 28th 50% Petit Verdot from Dragoon Mountain Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Sept. 23rd

Sugar at Harvest: 25.0 Brix

Cellar Notes:

Destemmed, but not crushed to open top $\frac{1}{2}$ - and $\frac{3}{4}$ -ton bins.

Cabernet Franc was left ~33% whole cluster.

Cold-soaked 24 hours, then inoculated with specially selected yeasts (T73, BDX & D80).

Hand punched 3-4 times daily.

Inoculated with Malolactic bacteria (Alpha) around 7 Brix.

Pressed at dryness after 10 days skin contact.

Settled 6 days before barreling.

Aging:

Aged 15 months in 25% new French oak. Twice racked. Un-fined and unfiltered.

Stats:

pH: 3.79 TA: 5.9 g/L RS: <0.10% Alcohol: 13.6%

Production: 48 cases

Drink now or cellar 6+ years Winemaker: Joe Bechard

