

chateau TUMBLEWEED

2014 Rolling View Vineyard Cabernet Franc

Background:

We are huge Cabernet Franc fans at Chateau Tumbleweed and each year we're torn over blending this single Cab Franc barrel away into Lil Frankie. In our third year working with this fruit, we decided we had to bottle it separately. Rolling View Vineyard has an austerity and restraint unlike its next-door neighbors – one that suits Bordeaux varietals especially well. This wine has an amazing interplay of acid and tannin, a cool dusty spice and classic Cab Franc fruit characters.

Varietal Composition and Appellation/Fruit Sourcing:

95% Cabernet Franc from Rolling View Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Aug. 31st

3% Syrah from Cimarron Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Sept. 3rd

2% Tempranillo from Cimarron Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Aug. 29th

Sugar at harvest: 25.2 Brix

Cellar Notes:

Destemmed, but not crushed to open top 1/2- and 3/4-ton bins.

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

Hand punched 3-4 times daily.

Inoculated with Malolactic bacteria (Alpha) around 7 Brix.

Pressed at dryness after 9 days skin contact.

Settled 4 days before barreling.

Aging:

Aged 3+ months in 100% 1-year-old French oak (Damy Cooperage)

and 8 months in 100% neutral oak

Twice racked. Un-fined and unfiltered.

Stats:

pH: 3.85

TA: 6.1 g/L

RS: <0.10%

Alcohol: 14.3%

Drink now or cellar 5+ years

Production: 24 cases

Winemaker: Joe Bechard

