

chateau
TUMBLEWEED

2016 Carlson Creek 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 two 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. Carlson Creek's Cab Sauv is rich enough to carry big gripping tannins while retaining a beautiful, Old World balance of fruit, spice, tannin and acid.

Varietal Composition and Appellation/Fruit Sourcing:

Willcox AVA

96% Cabernet Sauvignon from Carlson Creek Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Sept. 2nd
2% Malbec from Carlson Creek Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Sept. 2nd
1% Cabernet Franc from Golden Rule Vineyard. Cochise County, AZ. 4,400 ft. elevation. Harvested Aug. 27th
1% Merlot from Rolling View Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Aug. 20th

Sugar at harvest: 25.5 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 & UV43).
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: 3.81
TA: 6.5 g/L
RS: <0.10%
Alcohol: 13.8%
Drink now or cellar 5+ years
Production: 48 cases
Winemaker: Joe Bechard

