TUMBLEWEED

2017 Carlson Creek Vineyard Malbec

Background:

This Malbec has been an interesting and surprising feature in our cellar for the past few years now. Like many of the red varietals at Carlson Creek Vineyard, the aromatics of this wine are extremely intense and elevated. But unlike many expressions of Malbec, this wine is always a little brighter and more red-fruit driven. With its added layers of violet, lavender, cassis, green spice and red plum, it makes a pretty and complex wine — even at lower alcohols. AZ Malbec has been turning a lot of heads and this is a definite star from this exciting vineyard! Only two barrels produced.

Varietal Composition and Appellation/Fruit Sourcing:

Willcox AVA

96% Malbec from Carlson Creek Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Aug. 24th 2% Cabernet Franc from Cimarron Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Aug. 24th 1% Malbec from Deep Sky Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Aug. 24th 1% Tempranillo from Cimarron Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Aug. 18th

Sugar at harvest: 23.0 Brix

Cellar Notes:

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

Cold-soaked 24 hours, then inoculated with specially selected yeasts (MT, BDX, BM45).

Hand punched 3-4 times daily.

Inoculated with Malolactic bacteria (Omega) around 7 Brix.

Pressed at dryness after 9 days skin contact.

Settled 2 days before barreling.

Aging:

Aged 5 months in 50% 1-year-old Russian (Seguin Moreau Cooperage) and 13 months in 100% neutral oak barrels.

Thrice racked. Filtered, but unfined.

Stats:

рН: 3.75

TA: 5.8 g/L

RS: <0.10%

Alcohol: 13.2%

Drink now or cellar 5+ years

Production: 48 cases Winemaker: Joe Bechard

