

chateau TUMBLEWEED

2017 Carlson Creek Vineyard Syrah

Background:

The better we get to know Carlson Creek Vineyard, the more impressed with it we become. Although the vines are still fairly young (mostly planted between 2009 & 2012), the reds seem to have more intense, inviting aromatics and fuller, richer palates than their counterparts from other vineyards. The nose leaps out of this Syrah with a beautiful balance of fruit, earth and spice. The palate – more plush and opulent than most similarly treated AZ Syrahs – reflects this fantastic balance and adds an interesting walnut skin-like finish so common of this varietal in our high-desert vineyards. We had to adjust plans a little after harvest to make sure we could bottle some of this beautiful wine on its own. Only 50 cases produced.

Varietal Composition and Appellation/Fruit Sourcing:

Willcox AVA

99% Syrah from Carlson Creek Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Aug. 11th
1% Tempranillo from Cimarron Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Aug. 11th

Sugar at harvest: 24.8 Brix

Cellar Notes:

Destemmed but not crushed to open-top, 3/4-ton bins. Lot was left ~10% whole cluster.
Cold-soaked 24 hours, then inoculated with specially selected yeasts (D254 & VRB).
Hand punched 3-4 times daily.
Inoculated with Malolactic bacteria (Omega) around 7 Brix.
Pressed at dryness after 9 days skin contact.
Settled 3 days before barreling.

Aging:

Aged 6 months in 50% 1-year-old French oak (Vallaurine Cooperage)
and 5 more months in 100% neutral oak barrels.
Twice racked. Filtered, but unfined.

Stats:

pH: 3.80
TA: 5.6 g/L
RS: <0.10%
Alcohol: 14.2%
Production: 48 cases
Drink now or cellar 5+ years
Winemaker: Joe Bechard

