

chateau TUMBLEWEED

2018 Cimarron Vineyard Syrah

Background:

We've been working with Cimarron Syrah for seven vintages now, and it's become a real staple in our cellar. Not only does this wine make its way into a couple of our important blends, we always pull our favorite two or three barrels for a vineyard/variety designate. It's become such a reliable old pal that we sometimes forget what amazing wine this stuff actually makes. With its dark, brooding fruit, green spice, floral notes of lavender and its dense tannins, Cimarron puts out one of the most complex and complete Syrahs we've seen in Arizona still. This wine was aged for a brief time in a new French oak barrel from the Dany Cooperage – our all-time favorite barrel-maker – for added notes of toasty, wood spice and more mid-palate weight. Only three barrels produced.

Varietal Composition and Appellation/Fruit Sourcing:

Willcox AVA – Cochise County, AZ

100% Syrah from Cimarron Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Aug. 6th

Sugar at harvest: 24.9 Brix

Cellar Notes:

Destemmed but not crushed to open-top, 3/4-ton bins. Lot was left ~15% whole cluster.

Cold-soaked 24 hours, then inoculated with specially selected yeasts (Rhône2056, D254, UV43 & T73).

Hand punched 3-4 times daily.

Inoculated with Malolactic bacteria (Omega) around 7 Brix.

Pressed at dryness after 10 days skin contact.

Settled 2 days before barreling.

Aging:

Aged 5 months in 33% new French (Dany Cooperage) and 67% neutral oak barrels. Aged another 6 months in 100% neutral oak barrels. Twice racked. Filtered, but unfiltered.

Stats:

pH: 3.78

TA: 5.9 g/L

RS: <0.10%

Alcohol: 14.5%

Production: 74 cases

Drink now or cellar 5+ years

Winemaker: Joe Bechard

