chateau TUMBLEWEED

2020 Cimarron Syrah

Background:

We've been working with Cimarron Syrah for eight 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/varietal 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 regularly puts out one of the most complex and complete Syrahs we've ever seen in Arizona. Only two barrels produced.

Varietal Composition and Appellation/Fruit Sourcing:

Willcox AVA – Cochise County, AZ

96% Syrah from Cimarron Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Aug. 9th
4% Syrah from Sierra Bonita Vineyard. Graham County, AZ. 4,400 ft. elevation. Harvested Sept. 9th

Sugar at harvest: 24.9 Brix

Cellar Notes:

Destemmed but not crushed to open-top, ³/₄-ton bins. Lot was left ~25% whole cluster. Inoculated with specially selected yeasts (Clos, VRB & Ionys WF). Hand-punched 3-4 times daily. Inoculated with Malolactic bacteria (Omega) around 2 Brix. Pressed at dryness after 11 days skin contact. Settled 1 day before barreling.

Aging:

Aged 5 months in 50% 2-year-old French (Giraud Cooperage) and 50% neutral oak barrels. Aged another 6 months in 100% neutral oak barrels. Twice racked. Filtered, but unfined.

Stats:

pH: 3.80 TA: 5.8 g/L RS: <0.10% Alcohol: 13.9% Production: 49 cases Drink now or cellar 5+ years Winemaker: Joe Bechard

