

chateau TUMBLEWEED

2021 Cimarron Vineyard Syrah

Background:

We've been working with Cimarron Syrah for nine 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, but 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 these grapes actually make. With its dusty, dark, brooding fruit; green spice; floral notes of lavender and its dense tannins, Cimarron regularly turns out one of the most complex, balanced and complete Syrahs we've ever seen in Arizona. 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. 27th

Sugar at harvest: 24.2 Brix

Cellar Notes:

Destemmed but not crushed to an open-top, 1.5-ton bin.

Lot was left ~25% whole-cluster.

Inoculated with specially selected yeasts (D80).

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 33% new French (Damy Cooperage), 33% 1-year-old French (Ermitage Cooperage) and 34% neutral oak barrels.

Aged another 6 months in 100% neutral oak barrels.

Twice racked. Filtered, but unfiltered.

Stats:

pH: 3.84

TA: 5.5 g/L

RS: <0.10%

Alcohol: 14.1%

Production: 74 cases

Drink now or cellar 5+ years

Winemaker: Joe Bechard

