

# chateau TUMBLEWEED

## 2022 Dos Amigos Vineyard Syrah

### Background:

We've been sourcing fruit from Cimarron Vineyard for the last eleven years now, and there's so much we appreciate about working with Todd & Kelly Bostock and their special site. One of the many factors that sets their vineyard apart is their Vineyard Manager, Juan Alba. He came to AZ in the early 2000's to start Cimarron with his old boss, Oregon Pinot Noir Pioneer Dick Erath. Juan has been tending that land since then and has also started a couple other projects along the way. He planted a small vineyard near Elfrida now owned by Los Milics winery and he also has a newer vineyard in Willcox called Dos Amigos. This is our second year working with this Syrah and the first year we got enough fruit to set aside our favorite few barrels for a vineyard designate. The DAV Syrah has a little more tannic grip than the Cimarron Syrah and an interesting green-pepper spice that adds another element of complexity to an already layered wine. This Syrah will definitely reward those with the patience (and will power) to age it a few years! Only three barrels produced.

### Varietal Composition and Appellation/Fruit Sourcing:

*Willcox AVA – Cochise County, AZ*

**98% Syrah** from *Dos Amigos Vineyard*.

*Cochise County, AZ, 4,300 ft. elevation. Harvested Sept. 11th*

**1% Tempranillo** from *Dos Amigos Vineyard*.

*Cochise County, AZ, 4,300 ft. elevation. Harvested Aug. 31st*

**1% Mourvedre** from *Cimarron Vineyard*.

*Cochise County, AZ, 4,300 ft. elevation. Harvested Sept. 19th*

*Sugar at harvest: 24.5 Brix*

### Cellar Notes:

Destemmed but not crushed to open-top, 1.5- and ¾-ton bins. Lot was left ~25% whole cluster. Inoculated with specially selected yeasts (Clos, V1116 & Rhone 2226). Hand-punched 3-4 times daily. Inoculated with malolactic bacteria (Omega) around 1 Brix. Pressed at dryness after 10 days skin contact. Settled 3 days before barreling.

### Aging:

Aged 5 months in 33% 2-year-old French (Ermitage Cooperage) and 67% neutral oak barrels. Aged another 6 months in 100% neutral oak barrels. Twice racked. Filtered, but unfined.

### Stats:

pH: 3.85

TA: 5.5 g/L

RS: <0.10%

Alcohol: 14.3%

Drink now or cellar 6+ years

Production: 74 cases

Winemaker: Joe Bechard

