



DOS CABEZAS
WINE WORKS

INFORMATION PAPER :: 2012 EL CAMPO

OLD BUSINESS:

In 2004, we started planting the Pronghorn Vineyard in Sonoita with the goal of making a single red wine that would tell the unique story of this spot on the planet. The vineyard is a constantly evolving 15 acre constellation of varieties. Every year we look to make sure we have the right varieties planted in the right spots. The vineyard is currently a mix of own rooted & grafted vines, spaced at 10 ft (rows) & 3-4 feet (vines). As of 2012, the lineup was Tempranillo & Mourvedre with Petit Verdot, Petite Sirah, Graciano, Aglianico, Roussanne & Viognier.

NEW BUSINESS:

The grapes for the 2102 El Campo were all hand harvested from the Pronghorn vineyard into 25 lb harvest bins. Each variety/block was harvested individually when it tasted the best. For the most part, these were blended as must & co-fermented. The fruit was rested overnight & destemmed the next morning (no crushing) into 2 ton macrobins. The lots were soaked, inoculated for yeast fermentation & punched down twice daily during maceration. Each fermentation was pressed when it tasted ready, somewhere between 14 & 28 days. Wines were settled overnight & racked into 100% new 225L & 228L French oak barrels. They all finished yeast fermentation & were inoculated for & completed malolactic fermentation in barrel. The wine was aged for 24 months in barrel & only racked once more to blend for bottling. The wine was settled in tank & bottled without filtration or fining.

OUR THOUGHTS:

Primarily Tempranillo & Mourvedre with healthy dollops of Petit Verdot, Petite Sirah & Graciano. All confined for 24 months in new, French 225 & 228 liter barrels. Released from bottle to glass, is easily mistaken for the bottom of a bisected Detroit Dark Red Beet - the deep earthy sweetness of which is reflected in the nose... a puzzling fog of Sichuan peppercorn, dried citrus peel, wilted greens & desiccating tart red fruit. Toto - we're not in Kansas Settlement anymore. Speaking of Toto, this wine hops into the mouth just like that spunky little dog. Bright & lively with a deceptive depth hinting at bite beyond bark - the tart red fruits zoom in from a broad perspective to a detailed focus that reveals more big picture stuff in the detail - like those trippy fractal animations stuck in perpetual zoom. Finishes with soft, confident tannin & savory, salivary macerated red fruit. Suggested eating to accompany the drinking: Moroccan spiced stewed stuff, earthy veg based business & mushroom laden creamy game bird situations.

THEIR THOUGHTS:

While the 2012 El Campo hasn't been on the streets long enough for us to hear what other folks are thinking, we can report what folks thought of the 2009 El Campo:

*** Top 100 Wines of 2012 - The San Francisco Chronicle 12/12 "A slight expansion of our West Coast prism, found in the high desert grassland of Arizona. Sonoita sits at 4,800 feet outside Tucson, and for this owner Todd Bostock blends together everything planted in his 15-acre Pronghorn site: Tempranillo, Mourvedre, Petit Verdot, Grenache and more. Serious complexity and grip, with coriander seed, fennel and lilac accenting sweet cherry and a stoic backbone. A game-changer for our neighbor to the east."

*** The Chronicle Recommends American Tempranillo - The San Francisco Chronicle 09/12 - "El Campo is a single blend of all Pronghorn's plantings: Tempranillo, Mourvedre, Petit Verdot, Grenache and more, and it shows serious complexity and grip. Coriander seed, fennel, lemon zest and lilac all add to robust, sweet red fruit and deep tannins."



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