



DOS CABEZAS  
WINEWORKS

# INFORMATION PAPER :: 2012 LA MONTAÑA

## OLD BUSINESS:

We started making La Montaña somewhere around the year 2001. Originally based on the Petite Sirah vines from what is now the Al Buhl Vineyard (then the Dos Cabezas Vineyard)... at the time, some of the oldest vines in Arizona. We only made it in vintages where the Petite Sirah was exceptional & it usually had some Cabernet Sauvignon, Merlot or Syrah added to the mix. Over the years the M.O. has only changed a little... still only made in vintages we feel afford particularly exceptional fruit.

## NEW BUSINESS:

The grapes for this iteration of La Montaña all came from the Cimarron vineyard that we farm in the Kansas Settlement near Willcox, Arizona at 4,300 feet elevation. A four barrel (100 case) lot that is equal parts Petite Sirah, Syrah, Petit Verdot & Cabernet Sauvignon. All of the fruit was hand picked into small, yellow 25 lb harvest bins. Rested overnight. Destemmed the next day (no crushing). Was all co-fermented. Spent 24 months in 100% new french oak: 1 x 228L Taransaud barrel, 1 x 228L Meyriueux barrel, 1 x 228L Francois Freres barrel & 1 x 225L Darnajou barrel. Primary fermentation finished & malolactic fermentation happened in its entirety in those barrels. Was racked only once to blend for bottling. Was bottled unfiltered with no fining.

## OUR THOUGHTS:

Is a vibrant violet tinged red in the glass. Curious in the nose... It reminds of the sort of Dali painting where it is a painting of one big thing that is also a painting of other smaller things... at the same time. You know those? While consumed as a sum of parts, this wine at any particular nasal glance is clearly Petit Verdot. Or clearly Petite Sirah... or Syrah. Cab now? That's fun. In the mouth there is fresh, spicy tannin. Plum. Cassis. Roasted beet. Sassafras. Fennel seed. Is sticky & persistent on the palate, leaving like fruit laden Velcro strips peeled from said palate one strip at a time. What to put on the plate when this is in the glass? Charry, fatty, red-meaty business tempered with roasted root vegetables? Marrow bones, parsley & carbonized crusty bread? A campfire & a ribeye? All good questions.



## THEIR THOUGHTS:

- \*\*\* 2011 La Montaña, 2nd Place, Best Red Wine  
- 2014 Arizona Winegrowers Festival at the Farm
- \*\*\* 2011 La Montaña, 1st Place, Best Syrah  
- 2014 Arizona Winegrowers Festival at the Farm
- \*\*\* 2011 La Montaña, American Wine of Excellence  
- 2014 Jefferson Cup Invitational
- \*\*\* 2011 La Montaña, Winner, Best Red Wine  
- 2014 Whole Foods Customer Choice Wine Awards

FOLLOW US ON FACEBOOK, INSTAGRAM & TWITTER (@DOSCABEZAS)

3248 Highway 82 :: Sonoita, Arizona 85637 :: 520.455.5141 :: www.DosCabezas.com