



DOS CABEZAS
WINEWORKS

INFORMATION PAPER :: 2014 MESKEOLI

OLD BUSINESS:

When Oregon wine pioneer Dick Erath planted the Cimarron Vineyard in Cochise County near Willcox - he included a small block of white grapes. Some, like Viognier, Malvasia & Riesling had a solid track record in Arizona. Others, like Picpoul Blanc & Grenache Blanc were unexplored territory. The first vintage these vines produced fruit, 2008 - we harvested these grape varieties as they ripened (with the exception of Grenache Blanc. For some reason that never ripened, wasn't picked and was grafted over to Picpoul Blanc that winter... Sink or swim). We started by fermenting them all separately, in tiny lots to see what sort of story they had to tell. Tasting through the fermentations, it seemed these lots were chapters in the same book. The fermentations were combined & we have stuck with this co-fermentive m.o. ever since. So... ideally Meskeoli tells the story of the Cimarron Vineyard every year - if there is late spring frost, we'll lose some of the Riesling & Viognier - Picpoul & Roussanne will pick up the slack & that will be the story that we'll stick to. What about the name, Meskeoli? In her former life, WineMaker Kelly Bostock taught Spanish speaking elementary school kids. They called her "Miss Kelly" and one spunky kid insisted that "Meskeoli" was just as good of a way to spell that as any other.

NEW BUSINESS:

We planted a new block of white grapes after we bought the Cimarron Vineyard from Dick in 2011 - the goal was to elaborate on the short story (125 cases/year) and make more of a novel (400 cases/year). These new vines came into production in 2014 & this is the first vintage incorporating this new block. Making more allows us to lower the price a bit (hold for applause). The 2014 cast is: 25% Viognier, 21% Roussanne, 19% Riesling, 17% Picpoul Blanc, 11% Malvasia, 6% Albariño, 1% Muscat. We hand pick the grapes early in the morning into small yellow 30 lb bins. We drive these back to the winery & sort through them, eliminating any clusters that have bad attitudes. The aromatic varieties are tossed, whole cluster, into 1/2 ton picking bins & stepped on to get some juice flowing. We don't add any SO2 prior to fermentation and the grapes are chilled & allowed to soak for a day or two before they are pressed, settled & inoculated for fermentation. The later ripening, less aromatic varieties skip the foot treatment & the whole clusters head straight to the press. The fermentation starts in an 1,800 liter egg shaped concrete tank. As more grapes are harvested & fermentation outgrows the egg enclosure - it annexes a smaller 600L egg shaped concrete tank & eventually overtakes 3 x 500L French oak barrels. The wine completes fermentation in these vessels, SO2 is introduced for the 1st time & they rest on the lees, for 6 months... after which they are roused from slumber, reunited, lingering microorganisms removed (filtered) & bottled.

OUR THOUGHTS:

Green tinged platinum in the glass. Agitation encourages the wine to play melon like, fennel bulb seeming, jasmine flower tricks on the nose. A flor de sal nasal deception is in cahoots with a similar, saline oral obfuscation. Shimmering acid driven tongue tension overlays fuzzy stone fruit skin grip. Like the repercussions of a roll down a grassy hill, leaves an itch in the mouth that the foods of summer are happy to scratch.

THEIR THOUGHTS:

*** 2013 Meskeoli - One of 5 "Riesling Revelations" for 2014, Stuart Piggot:

" How could a blend of Picpoul Blanc, Viognier, Roussanne, Albarino, Muscat, Malvasia and Riesling from Arizona taste any good? Winemaker Todd Bostock's 'Meskeoli' not only taste great, but it also tastes as if blending this seriously weird mix of grape varieties was the most natural thing on earth to do. When I first tasted it in the appropriately named Asylum Restaurant of the Grand Hotel of Jerome, Arizona this October the earth moved. It took some time from me to move from a state of wonder to thinking more logically about this wine. Then it struck me that together the Riesling (15%), Albarino, Muscat and Malvasia (3% each) formed a silver thread of mineral freshness that was perfectly interwoven with the richness of the Viognier (25%) and the Roussane (13%), the Picpoul Blanc (38%) filling out the middle. Somehow this mad melee of grapes also results in a serious complexity of aroma. Riesling blends are seriously cool and this wine shows why!"



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