



DOS CABEZAS  
WINEWORKS

## INFORMATION PAPER :: 2012 AGUILEON

### OLD BUSINESS:

We had long wanted to make Arizona Tempranillo & Graciano... both varieties seemingly well suited to our unique spot on this planet. Al Buhl had planted Tempranillo & Graciano in the Norte block of the old Dos Cabezas Vineyard to satisfy that want. After the vines were planted, but before we were able to harvest any of the grapes - the Dos Cabezas WineWorks & Vineyard were split & the Vineyard sold. We had to wait a little longer. 2008 was the first harvest of the Cimarron Vineyard that Dick Erath planted in the Kansas Settlement near Willcox, Arizona. We partnered with Dick that year & were fortunate enough to finally get our hands on some Tempranillo grapes. Graciano grapes a couple of years later. Naming wines is never an easy business, like a tattoo - once you pick one you are stuck with it... good or bad. We were blessed to have added a healthy baby boy named Griffin to our family in 2008, the same year we first made this wine. Being born seemed an achievement worthy of honor, so we named this wine after him. Not wanting to give him a big head, we obfuscated the honor a bit... so we took the Spanish words for eagle (águila) & lion (león) & smashed them together: Águileón.

### NEW BUSINESS:

All of the grapes for Águileón come from the Cimarron Vineyard we farm near Willcox. The two Tempranillo blocks providing the foundation for this wine are excitingly, distinctly different. Block 1 was planted to a Ribera del Duero selection when the vineyard was established in 2005 - the fruit from block 1 is deep, classic & refined. Strangely more reminiscent of Tempranillo from Rioja than Ribera. Block 4 was planted in 2008 to Tempranillo Clone 2 - this fruit is fathomless, black & intense. The plant material for the Graciano was sourced from Bokisch & the Garnacha & Monastrell from Tablas Creek. The fruit was all hand picked into small 25 lb harvest bins as the varieties/blocks tasted the best. Everything was rested overnight then destemmed the next morning (no crushing) into 1 ton open top bins. Soaked. Inoculated for yeast fermentation. Macerated between 7-28 days. Punched twice daily. Pressed when the lots tasted best. Settled overnight. The components were racked into new & used 225L & 228L French & American oak barrels. 20%-30% of the Tempranillo goes into a special American oak barrel Canton Cooperage makes with staves seasoned outside for 48 months. Yeast fermentation & inoculated malolactic fermentation both finished in barrel. After 24 months in barrel, racked only to bottle & bottled without fining or filtration.

### OUR THOUGHTS:

A selection of 74% Tempranillo, 10% Garnacha, 8% Graciano & 8% Monastrell that spent a solid 24 months gestating in woody cocoons made of new & used French & American oak. To be somewhat grossly specific, once poured into a glass the color & body of the wine remind us of those pint bags full of blood we've seen at hospitals - perhaps (but not likely) an indication of the wine's potential for bodily nourishment. The nose is a densely woven mat of fallen pine needles, woody spice & juiced pomegranate. With a light descent into your oral airspace, it touches down on your tongue-y tarmac with a savory/juicy/tannic harmony that is intense & engaging without burden. Águileón is a loyal hunting companion - working well at the table with most any wild thing commonly harvested from land or air & dealt with simply & thoughtfully.

### THEIR THOUGHTS:

- \*\*\* Todd & Kelly Bostock among 10 "Winemakers to Watch 2015" - 2011 Águileón, "Rowdy...fantastic freshness" - San Francisco Chronicle January 2015
- \*\*\* 2011 Águileón, "Top Picks from Arizona" - The SOMM Journal 02/15 "A powerful example... earthy & spicy nose (black pepper). Chewy raspberry and black cherry in the mouth."
- \*\*\* 2011 Águileón, Silver Medal - 2014 Arizona Winegrowers Festival at the Farm
- \*\*\* 2011 Águileón, 7 Arizona Wineries to Try " dark, dense and a little floral, with ripe black fruit, spice and a slight dried fruit character." - San Jose Mercury News 02/14
- \*\*\* 2011 Águileón, Medal of American Merit - 2014 Jefferson Cup Invitational

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