



DOS CABEZAS
WINEWORKS

INFORMATION PAPER :: 2015 PINK

OLD BUSINESS:

Somewhere, not too, too many years ago - we started making a saignee of Sangiovese. We tasted this wine we had made, and behold, it was good... not great, good. It sold ok throughout the land and in the time it took the earth to make one orbit around the sun the wine was gone. 700 days or so passed this way, and upon the 701st (or so) day, it was decided to barrel ferment this saignee of very ripe fruit, allow malolactic fermentation to occur and the wine was placed into bottles without filtration. We tasted this wine we had made, and behold, it was not that good. The earth made a couple more laps around the sun and eventually this wine was gone. 700 or so more days passed and upon the 701st day (or so) Todd said unto Kelly: "let's make rosé again"... to which Kelly replied "again?" and then "why don't we try making a rosé that people actually want to buy and drink?" So, the Dos Cabezas WineWorkers set about - designating vineyard blocks of Garnacha & Monastrell to grow these grapes especially for rosé, and to pick these grapes when potential alcohol was low and the acids were high. And to sort through these grapes with their hands, and walk upon these whole clusters with their bare feet. And to press these whole clusters a day or two later, fermenting the cooled juice slowly. And to place the wine earlier, into bottles adorned with a beautiful label painted by Leonard Bianco complete with a heartwarming backstory. We tasted this wine, called it "Pink", and behold, it was great! The wine sold well across land. And after only 90 days or so, the WineWorkers discovered that none remained in the warehouse at the winery. So, in we decided to make even more and hopefully it lasts... at least until Thanksgiving. The End.

NEW BUSINESS:

In 2015, we dedicated even more vineyard real estate at the Cimarron Vineyard near Willcox, AZ (Garnacha, Monastrell & Syrah) to Pink production. We hand picked these grapes early in the morning into small yellow 30 lb bins as they ripened. We drove this fruit back to the winery & sorted through it, eliminating any clusters with bad attitudes. The whole clusters were tossed into 1/2 ton picking bins & stepped on to get the juice flowing. No SO₂ was added prior to fermentation and the grapes were chilled & allowed to soak for a day or two before pressing, settling & inoculating for fermentation. After the wine completed fermentation, SO₂ was introduced for the 1st time & the wine rested on the lees, for 6 months... after which it was roused from slumber, lingering microorganisms removed (filtered) - most bottled, some kegged, and a tiny amount carbonated & stuffed into 16oz tallboy cans.

OUR THOUGHTS:

A selection of 77% Garnacha, 17% Monastrell & 6% Syrah. Flowing from bottle (or keg tap), a comforting, brilliant morganite liquid gemstone color fills the glass. Disrupting with a swirl, the tranquility of the scene in the glass evolves whiffs of strawberry scented seafoam. It smells like waiting to get to the bowl of watermelon while stuck in line behind someone constructing the Sagrada Família of backyard cheeseburgers. Like fresh ozone, the electrically charged zing that foretells monsoon relief to the subjects of Arizona summers. It smells & tastes like tiny, wild Oregon strawberries teetering on precipice of ripeness. It delivers the mouth the sort of bodily enlivenment and satiation of an aqueous dip, plunge or dive. An obliging summer dinner, lunch or breakfast companion. And if you happen to be enjoying it out of a can, everything is the same - but bubbles.



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