

chateau
TUMBLEWEED

2015 Carlson Creek Vineyard Malbec

Background:

This is Chateau Tumbleweed's first foray into Malbec and we're pretty sure you're going to see a lot more of this varietal in Arizona's future. This wine has gorgeous floral elements of violet and lavender coupled with deep, brooding characters of cassis and ripe plum. A definite star from the up-and-coming Carlson Creek vineyard!

Varietal Composition and Appellation/Fruit Sourcing:

95% Malbec from Carlson Creek Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Aug 20th
5% Merlot from Rolling View Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Aug 11th

Sugar at harvest: 24.8 Brix

Cellar Notes:

Destemmed, but not crushed to open top $\frac{3}{4}$ -ton bins.

Cold-soaked 24 hours, then inoculated with specially selected yeasts (BDX & MT).

Hand punched 3-4 times daily.

Inoculated with Malolactic bacteria (Omega) around 7 Brix.

Pressed at dryness after 10 days skin contact.

Settled 4 days before barreling.

Aging:

Aged 4+ months in 33% new French oak (Alain Fouquet Cooperage)
and 10 months in 100% neutral oak.

Thrice racked. Filtered, but un-fined.

Stats:

pH: 3.77

TA: 6.2 g/L

RS: <0.10%

Alcohol: 13.8%

Drink now or cellar 5+ years

Production: 48 cases

Winemaker: Joe Bechard

