

chateau
TUMBLEWEED

2015 Cimarron Vineyard Graciano

Background:

Graciano is still pretty new to us, but this vintage helped us realize what a special grape this is. This complex wine has bright red fruit reminiscent of spicy plum with a hint of watermelon and the interplay between acidity and the tight, gripping tannins is truly special. We held all 4 barrels we made for this designate: 3 neutral French barrels and our most subtle, new French barrel of the year. This has to be one of the best wines we've made yet!

Varietal Composition and Appellation/Fruit Sourcing:

96% Graciano from Cimarron Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Sept. 1st

3% Syrah from Cimarron Vineyard, Cochise County, AZ. 4,300 ft. elevation. Harvested Aug. 26th

1% Cabernet Franc from Rolling View Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Sept. 3rd

Sugar at harvest: 24.8 Brix

Cellar Notes:

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

Lot was left ~10% whole cluster.

Cold-soaked 24 hours, then inoculated with specially selected yeasts (CLOS, T73, VRB).

Hand punched 3-4 times daily.

Inoculated with Malolactic bacteria (Omega) around 7 Brix.

Pressed at dryness after 13 days skin contact.

Settled 2 days before barreling.

Aging:

Aged 11 months in 25% new French oak (Ermitage Cooperage).

Twice racked. Filtered, but un-fined.

Stats:

pH: 3.77

TA: 6.1 g/L

RS: <0.10%

Alcohol: 13.9%

Drink now or cellar 5+ years

Production: 98 cases

Winemaker: Joe Bechard

