

chateau
TUMBLEWEED

2015 Cimarron Vineyard Tempranillo

Background:

This was our third year working with Todd & Kelly Bostock's amazing Tempranillo and it might be our favorite vintage yet. A little more restrained than in 2014, the 2015 displays a spectacular balance of power and finesse. While most of this wine went into blends, we held two barrels for extending aging and single-varietal bottling. We also gave it a kiss of water-bent Hungarian oak to accentuate the vibrant nose and creamy palate. Drink now or cellar 6+ years.

Varietal Composition and Appellation/Fruit Sourcing:

98% Tempranillo from Cimarron Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Sept. 1
2% Syrah from Cimarron Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Aug. 26

Sugar at harvest: 24.4 Brix average

Cellar Notes:

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

Lot was left ~13% whole cluster.

Cold-soaked 24 hours, then inoculated with specially selected yeasts (CLOS, T73, VRB, D254).

Hand punched 3-4 times daily.

Inoculated with Malolactic bacteria (Omega) around 7 Brix.

Pressed at dryness after 9 days skin contact.

Settled 3 days before barreling.

Aging:

Aged 4+ months in 50% new Hungarian oak (Dargaud & Jaeglé Cooperage) and 12 additional months in 100% neutral oak.

Thrice racked. Filtered, but un-fined.

Stats:

pH: 3.76

TA: 5.8 g/L

RS: <0.10%

Alcohol: 13.7%

Drink now or cellar 5+ years

Production: 48 cases

Winemaker: Joe Bechard

