

chateau
TUMBLEWEED

2015 Topper Harley

Background:

Small volumes leftover after blending gave us the chance to try something we've always considered: combining Grenache & Merlot. Both of these varietals show strong red fruit, spice and a slightly more delicate side on their own, but these characters are taken to another level as a blend...

Varietal Composition and Appellation/Fruit Sourcing:

42% Grenache from Cimarron Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Sept. 8th
39% Merlot from Rolling View Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Aug. 11th
14% Graciano from Juan Alba Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Sept. 9th
5% Syrah from Cimarron Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Aug. 26th

Sugar at harvest: 24.6 Brix

Cellar Notes:

Destemmed but not crushed to open top ¾-ton bins.
Grenache was left ~15% whole cluster.
Cold-soaked 24 hours, then inoculated with specially selected yeasts (Rhone2056, D254, VRB, CLOS & T73).
Hand punched 3-4 times daily.
Inoculated with Malolactic bacteria (Omega) around 7 Brix.
Pressed at dryness after 9 days average skin contact.
Settled 3 days average before barreling.

Aging:

Aged 10+ months in 100% neutral oak and 1 month in 100% new French oak (Damy Cooperage).
Thrice racked. Filtered, but un-fined.

Stats:

pH: 3.68
TA: 6.0 g/L
RS: <0.10%
Alcohol: 13.6%
Production: 24 cases
Drink now or cellar 5+ years
Winemaker: Joe Bechard

