

chateau
TUMBLEWEED

2016 Carlson Creek Vineyard Malbec

Background:

This is Chateau Tumbleweed's second year with Carlson Creek Malbec and we're even more impressed than last year. Once again, this wine is the whole package: gorgeous floral elements of violet and lavender; deep, brooding characters of cassis and ripe plum; and a hint of earthy, green spice to round it all out. A definite star from this exciting young vineyard! Only four barrels produced.

Varietal Composition and Appellation/Fruit Sourcing:

Willcox AVA

99% Malbec from Carlson Creek Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Sept. 2nd
1% Cabernet Franc from Golden Rule Vineyard. Cochise County, AZ. 4,400 ft. elevation. Harvested Aug. 27th

Sugar at harvest: 23.8 Brix

Cellar Notes:

Destemmed but not crushed to open-top, 3/4-ton bins. Lot was left ~13% whole-cluster.

Cold-soaked 24 hours, then inoculated with specially selected yeasts (T73, BM45).

Hand punched 3-4 times daily.

Inoculated with Malolactic bacteria (Omega) around 7 Brix.

Pressed at dryness after 10 days skin contact.

Settled 2 days before barreling.

Aging:

Aged 15 months in 25% new Romanian oak (Gillet Cooperage).

Thrice racked. Filtered, but un-fined.

Stats:

pH: 3.79

TA: 6.1 g/L

RS: <0.10%

Alcohol: 13.3%

Drink now or cellar 5+ years

Production: 98 cases

Winemaker: Joe Bechard

