

chateau
TUMBLEWEED

2016 Cimarron Vineyard Mourvedre

Background:

We had been missing Mourvedre in our cellar for a few years, so in 2016 we decided to try a little bit from two different vineyards. This is our first time working with this varietal from Cimarron Vineyard and it's much like we had hoped it to be. While it does have the wild spice so characteristic of AZ Mourvedre, it's a little more tempered, giving way to the grape's pure, clean fruit. Coupled with the bright acidity and tannic structure so common of this vineyard, this is a fantastic wine. We're so glad to have you back Mourvedre!

Varietal Composition and Appellation/Fruit Sourcing:

Willcox AVA

100% Mourvedre from Cimarron Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Sept. 6th

Sugar at harvest: 24.0 Brix

Cellar Notes:

Destemmed but not crushed to open-top, 3/4-ton bins. Lot was left ~10% whole cluster.

Cold-soaked 24 hours, then inoculated with specially selected yeasts (Rhône2056 & D254).

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 4+ months in 50% 1-year-old French oak (Ermitage Cooperage)

and 7 more months in 100% neutral French oak barrels.

Twice racked. Filtered, but un-fined.

Stats:

pH: 3.77

TA: 6.0 g/L

RS: <0.10%

Alcohol: 13.6%

Production: 24 cases

Drink now or cellar 5+ years

Winemaker: Joe Bechard

