

chateau
TUMBLEWEED

2016 Cimarron Vineyard Tempranillo

Background:

This was our fourth year working with Todd & Kelly Bostock's beautiful Tempranillo, and it's proven to make a consistently great wine. Fairly restrained like the 2015 vintage, the 2016 displays a spectacular balance of power and finesse. While most of this wine went into blends, we held the best three barrels for extending aging and single-varietal bottling. Like last year, we put a portion of this wine in a brand new, water-bent Hungarian oak barrel for added notes of spice, smoke and a marked creaminess on the palate.

Varietal Composition and Appellation/Fruit Sourcing:

Willcox AVA

98% Tempranillo from Cimarron Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Aug. 23rd

1% Syrah from Cimarron Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Aug. 20th

1% Graciano from Cimarron Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Aug. 25th

Sugar at harvest: 24.5 Brix average

Cellar Notes:

Destemmed but not crushed to open-top, 3/4-ton bins. Lot was left ~15% whole cluster.

Cold-soaked 24 hours, then inoculated with specially selected yeasts (CLOS, T73, VRB, D254, D80).

Hand punched 3-4 times daily.

Inoculated with Malolactic bacteria (Omega) around 7 Brix.

Pressed at dryness after 9 days skin contact.

Settled 2 days before barreling.

Aging:

Aged 9 months in 33% new Hungarian oak (Dargaud & Jaeglé Cooperage) and 6 more months in 100% neutral oak.

Thrice racked. Filtered, but un-fined.

Stats:

pH: 3.75

TA: 6.0 g/L

RS: <0.10%

Alcohol: 13.9%

Drink now or cellar 5+ years

Production: 74 cases

Winemaker: Joe Bechard

