

chateau
TUMBLEWEED

2016 Earth Cuckoo

Background:

For the past three vintages, we've selected the first cut of each lot for this special wine. We first choose two and a half of our best Tempranillo barrels as the dark, rich core of the blend. We then set aside our favorite barrel of Grenache for its light, strawberry fruit. Lastly, we steal half (30 gallons) of the best Graciano barrel for acidity, spicy plum/watermelon character and fine tannins. We aged the wine for a total of 15 months in one new Eastern European oak barrel and three neutral barrels. Kind of, but not really, like they do it in Rioja!

Varietal Composition and Appellation/Fruit Sourcing:

63% Tempranillo from Cimarron Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Aug. 17th & 23rd
25% Grenache from Juan Alba Vineyard. Cochise County, AZ. 4,200 ft. elevation. Harvested Sept. 6th
12% Graciano from Cimarron Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Aug. 23rd

Sugar at harvest: 24.7 Brix average

Cellar Notes:

Destemmed but not crushed to open-top, 3/4-ton bins.

Tempranillo was left ~8% whole-cluster, Grenache and Graciano were left ~15% whole-cluster.

Cold-soaked 24 hours, then inoculated with specially selected yeasts (Rhone2056, CLOS, T73, VRB, D254, D80).

Hand punched 3-4 times daily.

Inoculated with Malolactic bacteria (Omega) around 7 Brix.

Pressed at dryness after 10 days average skin contact.

Settled 2 days average before barreling

Aging:

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

Thrice racked. Filtered, but un-fined.

Stats:

pH: 3.78

TA: 6.1 g/L

RS: <0.10%

Alcohol: 14.1%

Production: 98 cases

Drink now or cellar 6+ years

Winemaker: Joe Bechard

