

chateau
TUMBLEWEED

2017 Cimarron Vineyard Graciano

Background:

This Graciano has been one of our more exciting wine surprises of late. We didn't know much about the varietal when Todd & Kelly Bostock first offered us some in 2014. As always, we were curious and excited to try something new, so we gave it a shot. We continue to be blown away by the bright and spicy watermelon/plum fruit, the juicy acidity and the small, grippy tannins of this varietal. This grape has become such a favorite that we always put it in one of our favorite newer barrels (French oak from the Ermitage Cooperage) while keeping $\frac{3}{4}$ of the lot in neutral oak. This retains and enhances that beautiful red fruit and focus while adding just a hint of mid-palate weight and wood spice. Not everyone understands this varietal, but those who give it some time and thought will not be sorry!

Varietal Composition and Appellation/Fruit Sourcing:

Willcox AVA

99% Graciano from Cimarron Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Aug. 22nd
1% Tempranillo from Cimarron Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Aug. 18th

Sugar at harvest: 24.3 Brix

Cellar Notes:

*Destemmed but not crushed to open-top, $\frac{3}{4}$ -ton bins. Lot was left ~8% whole cluster.
Cold-soaked 24 hours, then inoculated with specially selected yeasts (CLOS, T73 & VRB).
Hand punched 3-4 times daily.
Inoculated with Malolactic bacteria (Omega) around 7 Brix.
Pressed at dryness after 9 days skin contact.
Settled 3 days before barreling.*

Aging:

*Aged 11 months in 25% 1-year-old (Ermitage Cooperage) and 75% neutral French oak barrels.
Twice racked. Filtered, but unfiltered.*

Stats:

*pH: 3.78
TA: 5.7 g/L
RS: <0.10%
Alcohol: 13.9%
Drink now or cellar 5+ years
Production: 98 cases
Winemaker: Joe Bechard*

