

chateau
TUMBLEWEED

2017 Cimarron Vineyard Montepulciano

Background:

In our first year working with Cimarron Vineyard (2012), we brought in 2 varietals totaling less than 2 tons. In 2017, we sourced 9 varietals totaling about 16 tons. As we've grown with this vineyard, we've become increasingly certain that it is one of the most exceptional in Arizona. This Montepulciano embodies what we love about Cimarron. The fruit is clean and fresh and the acidity is more present. The tannic structure is more pronounced, but the wine seems somehow polished and refined. It will need some air if drinking young, but it's a great example of why we think Arizona wine is so extraordinary. We're also excited to finally be able to share this under-appreciated varietal with you!

Varietal Composition and Appellation/Fruit Sourcing:

Willcox AVA

100% Montepulciano from Cimarron Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Sept. 1st

Sugar at harvest: 24.5 Brix

Cellar Notes:

Destemmed but not crushed to an open-top, 1.5-ton bin. Lot was left ~20% whole cluster.

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

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 11 months in 50% 2-year-old French oak barrels (Damy Cooperage).

Twice racked. Filtered, but unfined.

Stats:

pH: 3.81

TA: 5.9 g/L

RS: <0.10%

Alcohol: 14.1%

Production: 48 cases

Drink now or cellar 5+ years

Winemaker: Joe Bechard

