

# chateau TUMBLEWEED

## 2018 Cimarron Vineyard Aglianico

### Background:

In our first year working with Cimarron Vineyard (2012), we brought in 2 varietals totaling less than 2 tons. In 2018, we sourced 10 varietals totaling about 18 tons. Over the years, we've gotten to know a few grapes on the vineyard very well and have had the chance to experiment here and there with some others. This is our first time working with Todd & Kelly Bostock's Aglianico, but we think it stands out as one of the best wines of the vintage. Despite the fact that this varietal ripens late – which can be challenging – it seems like a great match for Arizona. This wine has intense, spicy, dark currant and boysenberry fruit with grippy tannins and some of the juiciest acidity we've seen in an AZ red. This kind of acid is hard to come by in our desert state and it's a treat to see it in wine so complex. This wine should stand up to some aging!! Only three barrels produced.

### Varietal Composition and Appellation/Fruit Sourcing:

*Willcox AVA – Cochise County, AZ*

*95% Aglianico from Cimarron Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Sept. 18th*

*4% Sangiovese from Cimarron Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Aug 30th*

*1% Montepulciano from Cimarron Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Sept. 11th*

*Sugar at harvest: 24.8 Brix*

### Cellar Notes:

*Destemmed but not crushed to open-top, 3/4-ton bins. Lot was left ~20% whole cluster.*

*Cold-soaked 24 hours, then inoculated with specially selected yeasts (D80 & R2056).*

*Hand punched 3-4 times daily.*

*Inoculated with Malolactic bacteria (Omega) around 7 Brix.*

*Pressed at dryness after 11 days skin contact.*

*Settled 2 days before barreling.*

### Aging:

*Aged 11 months in 33% 2-year-old French (Ermitage Cooperage) and 67% neutral oak barrels.*

*Twice racked. Filtered, but unfined.*

### Stats:

*pH: 3.63*

*TA: 5.9 g/L*

*RS: <0.10%*

*Alcohol: 14.0%*

*Production: 74 cases*

*Drink now or cellar 7+ years*

*Winemaker: Joe Bechard*

