

chateau
TUMBLEWEED

2016 Le Blend

Background:

Our first vintage of LeBlend (2014) was really just a kitchen-sink blend of components left over after putting all of our other wines together. It ended up being a soft, easy-drinking wine that was more compelling for its broad range of fruit characters than for its tannic or acidic structure. Because of the surprising popularity of that wine, we knew we had to try and repeat that same dumb luck in subsequent vintages. Hopefully we're doing alright! This is a balanced wine great for pairing with a range of foods and one of our largest blends in 2016 at only 9 barrels.

Varietal Composition and Appellation/Fruit Sourcing:

Willcox AVA

28% Sangiovese from Carlson Creek Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Aug 29th

11% Sangiovese from Cimarron Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Aug 25th

22% Barbera from Dragoon Mountain Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Sept. 6th

19% Tempranillo from Cimarron Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Aug 23rd

16% Syrah from Cimarron Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Aug 20th

4% Grenache from Cimarron Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Aug 31st

Sugar at harvest: 24.9 Brix average

Cellar Notes:

Destemmed but not crushed to open-top, 3/4-ton bins. All lots were left ~13% whole-cluster except Barbera.

Cold-soaked 24 hours, then inoculated with specially selected yeasts (BRL97, 2056, D254, VRB, CLOS, T73, etc).

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 4+ months in 10% 1-year-old French oak and 7 more months

10% new and 10% 1-year-old French oak (Gillet Cooperage).

Twice racked. Filtered, but un-fined.

Stats:

pH: 3.76

TA: 6.0 g/L

RS: <0.10%

Alcohol: 13.9%

Production: 240 cases

Drink now or cellar 3-5+ years

Winemaker: Joe Bechard

