

chateau
TUMBLEWEED

2014 Will E. Cox

Background:

In this blend, we sought to harmonize the elegant red fruit, spice and silky femininity of AZ Grenache with the more powerful characters of Syrah and ~25% whole-cluster-fermented Tempranillo. This wine is becoming a special one for us to highlight the complexity and austerity of Arizona terroir and the beauty of blending. Only 5 barrels produced.

Varietal Composition and Appellation/Fruit Sourcing:

60% Grenache from Buhl Memorial Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested on Aug. 21st

20% Syrah from Cimarron Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested on Aug. 24th

20% Tempranillo from Cimarron Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested on Sept. 3rd

Sugar at harvest: 24.8 Brix average

Cellar Notes:

Destemmed, but not crushed to open top 1/2-, 3/4-, and 1-ton bins.

Tempranillo was left ~25% whole cluster.

Cold-soaked 24 hours, then inoculated with specially selected yeasts (BRL97, D254, VRB, D80, T73).

Hand punched 3-4 times daily.

Inoculated with Malolactic bacteria (Alpha) around 7 Brix.

Pressed at dryness after 10 days average skin contact.

Settled 4-5 days before barreling

Aging:

Aged 11 months in 20% new French oak.

Twice racked. Un-fined and unfiltered.

Stats:

pH: 3.74

TA: 5.3 g/L

RS: <0.10%

Alcohol: 14.7%

Production: 120 cases

Drink now or cellar up to 5+ years

Winemaker: Joe Bechard

