

chateau
TUMBLEWEED

2016 Cimarron Vineyard Graciano

Background:

We were so proud of our 2015 Cimarron Vineyard Graciano that we tried to replicate the winemaking approach in 2016 as much as possible. We picked at about the same sugar & pH, used the same yeasts and the same aging regime: 3 neutral barrels and one of our most subtle new French barrels of the year. Once again, this Graciano is a true highlight of the vintage. It has a bright red, spicy plum/watermelon character and the interplay between acidity and the tight, gripping tannins is truly special. This has quickly become a favorite varietal for us Tumbleweeds.

Varietal Composition and Appellation/Fruit Sourcing:

Willcox AVA

100% Graciano from Cimarron Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Aug. 23rd and 25th

Sugar at harvest: 24.8 Brix

Cellar Notes:

Destemmed but not crushed to open-top, 3/4-ton bins. Lot was left ~13% whole cluster.

Cold-soaked 24 hours, then inoculated with specially selected yeasts (CLOS, T73, VRB & Rhone2056).

Hand punched 3-4 times daily.

Inoculated with Malolactic bacteria (Omega) around 7 Brix.

Pressed at dryness after 10 days skin contact.

Settled 2 days before barreling.

Aging:

Aged 11+ months in 25% new French oak (Ermitage Cooperage).

Twice racked. Filtered, but un-fined.

Stats:

pH: 3.72

TA: 6.0 g/L

RS: <0.10%

Alcohol: 14.1%

Drink now or cellar 5+ years

Production: 98 cases

Winemaker: Joe Bechard

