

chateau TUMBLEWEED

2016 Willy

Background:

Willy has always been our most important blend at Chateau Tumbleweed. He isn't our fanciest or showiest wine, but he is a great vehicle to showcase the elegance, beauty and restraint of AZ wines. He's also a great example of the kind of wines we like to drink and our approach to blending. In an homage to Oregon Pinot Noir, we harmonize the elegant red fruit, spice and silky femininity of AZ Grenache with the more powerful characters of Syrah and Tempranillo. With the recent approval of the Willcox AVA, the Feds won't let us call him Will E. Cox anymore... so we had to change his name to Willy this year!

Varietal Composition and Appellation/Fruit Sourcing:

40% Grenache from Cimarron Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Aug. 31st

20% Grenache from Juan Alba Vineyard. Cochise County, AZ. 4,200 ft. elevation. Harvested Sept. 6th

20% Syrah from Carlson Creek Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Aug. 18th

20% Tempranillo from Cimarron Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Aug. 23rd

Sugar at harvest: 24.9 Brix average

Cellar Notes:

Destemmed but not crushed to open-top, 3/4-ton bins. All Grenache was left ~8% whole-cluster and Syrah was left ~12% whole-cluster.

Cold-soaked 24 hours, then inoculated with specially selected yeasts (D80, Rhone2056, D254, VRB, CLOS, T73, etc).

Hand punched 3-4 times daily.

Inoculated with Malolactic bacteria (Omega) around 7 Brix.

Pressed at dryness after 9 days average skin contact.

Settled 2 days average before barreling

Aging:

Aged 11+ months in 10% new and 10% 1-year-old French oak (Billon, Damy, Ermitage Cooperages).

Twice racked. Filtered, but un-fined.

Stats:

pH: 3.74

TA: 5.5 g/L

RS: <0.10%

Alcohol: 14.7%

Production: 240 cases

Drink now or cellar up to 5+ years

Winemaker: Joe Bechard

