

chateau TUMBLEWEED

2017 Cimarron Vineyard Cabernet Franc

Background:

This is only our second year working with Cab Franc from Cimarron Vineyard, but it so perfectly embodies what we love about this site. The fruit is clean and fresh with just the right amount of spice. The acidity is more present. The tannic structure is more pronounced and the wine seems somehow polished and refined. The more we see of this vineyard, the more we become convinced that it one of the most special in Arizona. This wine will need some air if drinking young, but it is a striking example of how well the varietal does in our desert state. Only 3 barrels produced.

Varietal Composition and Appellation/Fruit Sourcing:

Willcox AVA

97% Cabernet Franc from Cimarron Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Aug. 24th

2% Merlot from Rolling View Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Aug. 11th

1% Tempranillo from Cimarron Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Aug. 18th

Sugar at harvest: 24.9 Brix

Cellar Notes:

Destemmed but not crushed to open-top, 3/4-ton bins. Lot was left ~10% whole cluster.

Cold-soaked 24 hours, then inoculated with specially selected yeasts (MT, BDX, Clos).

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 18 months in 33% 1-year-old French oak barrels

(Alain Fouquet Cooperage).

Thrice racked. Filtered, but unfined.

Stats:

pH: 3.77

TA: 5.6 g/L

RS: <0.10%

Alcohol: 14.4%

Production: 74 cases

Drink now or cellar 5+ years

Winemaker: Joe Bechard

