

chateau TUMBLEWEED

2017 Cimarron Vineyard Mourvedre

Background:

Back when we were even tinier than we are today, we had to skip out on a few varietals that we really love. In our first few years, Mourvedre seemed to always be on that list. We're now gladly at a place where this grape has a regular home in our cellar. Although we really needed all the Mourvedre we had this year for blending, we adjusted plans to make this single barrel available as a vineyard & varietal designate. It's a great example of this grape in Arizona and of Cimarron Vineyard in general. While it does have the wild spice so characteristic of Mourvedre in AZ, it's a little more tempered, giving way for the grape's pure, clean fruit to shine. Coupled with the bright acidity and tannic structure so common of the vineyard it makes for a fantastic wine. Only one barrel produced.

Varietal Composition and Appellation/Fruit Sourcing:

Willcox AVA

99% Mourvedre from Cimarron Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Sept. 1st
1% Mourvedre from Pillsbury Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Sept. 12th

Sugar at harvest: 25.3 Brix

Cellar Notes:

Destemmed but not crushed to an open-top, 1.5-ton bin. Lot was left ~20% whole cluster.

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

Hand punched 3-4 times daily.

Inoculated with Malolactic bacteria (Omega) around 7 Brix.

Pressed at dryness after 9 days skin contact.

Settled 2 days before barreling.

Aging:

Aged 6 months in 100% 2-year-old French oak (Gillet Cooperage)
and 5 more months in 100% neutral oak barrels.

Twice racked. Filtered, but unfiltered.

Stats:

pH: 3.73

TA: 6.0 g/L

RS: <0.10%

Alcohol: 14.5%

Production: 24 cases

Drink now or cellar 5+ years

Winemaker: Joe Bechard

