

chateau
TUMBLEWEED

2017 Cimarron Vineyard Tempranillo

Background:

We've been working with Todd & Kelly Bostock's beautiful Tempranillo for 5 years now, and it has proven itself to make a consistently great wine. Fairly restrained like the 2016 vintage, the 2017 displays a spectacular balance of power and finesse. While most of this wine went into blends, we held the best three barrels for extending aging and single-varietal bottling. Like last year, we put a portion of this wine in a newer, water-bent Hungarian oak barrel for added notes of spice, maple, smoke and a marked creaminess on the palate.

Only 3 barrels produced.

Varietal Composition and Appellation/Fruit Sourcing:

Willcox AVA

99% Tempranillo from Cimarron Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Aug. 11th and 18th
1% Cabernet Franc from Cimarron Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Aug. 24th

Sugar at harvest: 24.7 Brix average

Cellar Notes:

Destemmed but not crushed to open-top, 3/4-ton bins. Lot was left ~8% 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 9 days skin contact.

Settled 2 days before barreling.

Aging:

Aged 13 months in 33% 1-year-old Hungarian

(Dargaud & Jaeglé Cooperage) and

5 months in 100% neutral oak barrels.

Thrice racked. Filtered, but unfined.

Stats:

pH: 3.78

TA: 6.1 g/L

RS: <0.10%

Alcohol: 14.1%

Drink now or cellar 5+ years

Production: 74 cases

Winemaker: Joe Bechard

