

chateau TUMBLEWEED

2017 Le Blend

Background:

Our first vintage of LeBlend (2014) was really just a kitchen-sink blend of components left over after putting all of our other wines together. It ended up being a soft, easy-drinking wine that was more compelling for its broad range of fruit characters than for its tannic or acidic structure. Because of the surprising popularity of that wine, we knew we had to try and repeat that same dumb luck in subsequent vintages. Hopefully we're doing alright! This is a balanced wine great for pairing with a range of foods and one of our largest blends in 2016 at 11 barrels.

Varietal Composition and Appellation/Fruit Sourcing:

18% Petite Sirah from House Mountain Vineyard. Yavapai County, AZ. 3,500 ft. elevation. Harvested Sept. 7th
18% Grenache from Dos Amigos Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Aug. 18th
18% Barbera from Dragoon Mountain Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Aug. 29th
14% Sangiovese from Carlson Creek Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Aug. 29th
11% Tempranillo from Cimarron Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Aug. 18th
9% Syrah from Carlson Creek Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Aug. 11th
7% Graciano from Cimarron Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Aug. 22nd
5% Sangiovese from Edge of the Vine Vineyard. Yavapai County, AZ. 3,500 ft. elevation. Harvested Aug. 20th

Sugar at harvest: 24.2 Brix average

Cellar Notes:

Destemmed but not crushed to open-top, 3/4-ton bins. All lots were left ~8-20% whole-cluster except Barbera and Petite Sirah. Cold-soaked 24 hours, then inoculated with specially selected yeasts (BRL97, BM45, Rhone2056, D80, VRB, CLOS & T73). Hand punched 3-4 times daily. Inoculated with Malolactic bacteria (Omega) around 7 Brix. Pressed at dryness after 9 days average skin contact. Settled 3 days average before barreling.

Aging:

Aged 4+ months in 100% neutral oak and 7 more months 10% 1-year-old Russian, 10% 1-year old French and 20% 2-year old Romanian oak barrels (Seguin Moreau, Ermitage & Gillet Cooperages). Twice racked. Filtered, but unfiltered.

Stats:

pH: 3.79
TA: 5.8 g/L
RS: <0.10%
Alcohol: 13.8%
Production: 260 cases
Drink now or cellar 3-5+ years
Winemaker: Joe Bechard

