

chateau  
**TUMBLEWEED**

## 2018 Cimarron Vineyard Graciano

### Background:

This is our fifth vintage working with Todd & Kelly Bostock's Graciano, which has quickly carved its own special niche in our portfolio. We always use a little bit in Earth Cuckoo and LeBlend, but the vast majority goes toward vineyard and varietal designation and toward our wine club and tasting room. This vintage (due to a brief problem with the well at Cimarron this summer) is by far, the darkest, inkiest Graciano we've seen from Cimarron, but it still has that amazingly bright red, watermelon/plum fruit, juicy acidity and beautiful, small, grippy tannins. Every year, this makes an amazing wine and 2018 is no exception. Just don't spill any on grandma's nice carpet! Only three barrels produced.

### Varietal Composition and Appellation/Fruit Sourcing:

*Willcox AVA – Cochise County, AZ*

*99% Graciano from Cimarron Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Aug. 30th  
1% Tempranillo from Cimarron Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Aug. 8th*

*Sugar at harvest: 24.8 Brix*

### Cellar Notes:

*Destemmed but not crushed to open-top, 3/4- and 1.5-ton bins. Lot was left ~20% whole cluster.*

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

*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 5 months in 33% new French (Ermitage Cooperage) and 67% neutral oak barrels. Aged another 6 months in 100% neutral oak barrels. Twice racked. Filtered, but unfined.*

### Stats:

*pH: 3.62*

*TA: 6.1 g/L*

*RS: <0.10%*

*Alcohol: 14.3%*

*Drink now or cellar 6+ years*

*Production: 74 cases*

*Winemaker: Joe Bechard*

