

chateau TUMBLEWEED

2018 Dr. Ron Bot

Background:

Dr. Ron Bot, our larger Rhone-inspired blend, was first born in 2013. He took a couple years off to find himself in 2014 and 2015, but has been back on the job ever since. Ron's composition changes from year to year, but his complexity and gregariousness come from the fact that he is a blend of several excellent components. His depth and richness come from Syrah. His complex red fruit, peppery spice and gritty tannins come from Mourvedre. His soft, strawberry fruit and brambly spice come from Grenache. Ron Bot is an amiable fellow with a lot of charming layers to unravel and he will only get more interesting with a few years' time... (as his AI improves and learns until one day he's in control of the world, he's stolen your wife and he's adopted your children). Only 13 barrels produced.

Varietal Composition and Appellation/Fruit Sourcing:

Arizona

22% Syrah from Cimarron Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Aug. 6th

13% Syrah from Sierra Bonita Vineyard. Graham County, AZ. 4,400 ft. elevation. Harvested Sept. 11th

7% Syrah from House Mountain Vineyard. Navajo County, AZ. 3,500 ft. elevation. Harvested Sept. 7th

19% Mourvedre from Cimarron Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Sept. 5th

7% Mourvedre from Pillsbury Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Sept. 18th

5% Mourvedre from Sierra Bonita Vineyard. Graham County, AZ. 4,400 ft. elevation. Harvested Oct. 4th

16% Grenache from Pillsbury Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Sept. 7th

11% Grenache from Sierra Bonita Vineyard. Graham County, AZ. 4,400 ft. elevation. Harvested Sept. 25th

Sugar at harvest: 24.6 Brix average

Cellar Notes:

Destemmed but not crushed to open-top, 3/4-ton bins. All lots were left 15-25% whole-cluster.

Cold-soaked 24 hours, then inoculated with specially selected yeasts

(Rhone2056, D254, CLOS, D80 & VRB).

Hand punched 3-4 times daily.

Inoculated with Malolactic bacteria (Omega) around 7 Brix.

Pressed at dryness after 9 days average skin contact.

Settled 2 days average before barreling

Aging:

Aged 5 months in 8% new French (Marsannay Cooperage), 16% 4-year-old French (Damy Cooperage) and Romanian (Gillet Cooperage) and 76% neutral oak barrels. Aged another 6 months in 15% new French (Ermitage & Marsannay cooperages), 16% 4-year-old French (Damy Cooperage) and Romanian (Gillet Cooperage) and 69% neutral oak barrels. Twice racked. Filtered, but unfiltered.

Stats:

pH: 3.80

TA: 5.7 g/L

RS: <0.10%

Alcohol: 14.0%

Production: 325 cases

Drink now or cellar up to 5+ years

Winemaker: Joe Bechard

