

chateau TUMBLEWEED

2018 Willy

Background:

Willy is one of the first blends we ever dreamed up at Chateau Tumbleweed (way back in 2012!) and it has always been one of our favorites. Around that time, we started looking at Grenache as the “Pinot Noir” of Arizona. Both grapes are lighter bodied, lower in tannin, have a velvety texture and they both have pure red fruit with a touch of spice. Grenache can just handle the AZ heat and monsoon rains a little better. This blend is an homage to the Pinot Noirs of Oregon and is an extraordinary canvas to exhibit the elegance, beauty and restraint of AZ wines. It's also a great example of our approach to blending. By harmonizing the elegant red fruit, spice and silky femininity of AZ Grenache with the more powerful characters of Syrah and Tempranillo we think we came up with something that isn't cooler than Oregon Pinot, but maybe as cool? Only 10 barrels produced.

Varietal Composition and Appellation/Fruit Sourcing:

Willcox AVA – Cochise County, AZ

31% Grenache from Pillsbury Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Sept. 7th
29% Grenache from Cimarron Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Sept. 1st
12% Syrah from Cimarron Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Aug. 6th
8% Syrah from Carlson Creek Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Aug. 13th
20% Tempranillo from Cimarron Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Aug. 6th

Sugar at harvest: 24.4 Brix average

Cellar Notes:

Destemmed but not crushed to open-top, 3/4-ton bins. All lots were left ~10-25% whole-cluster.

Cold-soaked 24 hours, then inoculated with specially selected yeasts (D80, Rhone2056, D254, VRB, CLOS, T73 & UV43).

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 10% 2-year-old French (Ermitage Cooperage), 20% 4-year-old French (Billon Cooperage) and Hungarian (Dargaud et Jaegle Cooperage) and 70% neutral oak barrels. Aged another 6 months in 20% new French (Damy & Alain Fouquet cooperages), 10% 2-year-old French (Ermitage Cooperage) and 70% neutral oak barrels. Twice racked. Filtered, but unfin.

Stats:

pH: 3.74

TA: 5.5 g/L

RS: <0.10%

Alcohol: 13.9%

Production: 240 cases

Drink now or cellar up to 5+ years

Winemaker: Joe Bechard

