

chateau TUMBLEWEED

2019 Cimarron Vineyard Aglianico

Background:

We've been working with Cimarron Vineyard for eight vintages now, and it's always been one of our most important fruit sources. There are more than 20 varietals planted in varying-size blocks on this 37-acre vineyard. While we're happy to work with some of the Cimarron standards, we're also always bugging owners Todd and Kelly Bostock to let us tinker with some of the more esoteric and experimental varietals planted on their vineyard. This is our second year working with their Aglianico and, again, it made one of the best wines of the vintage. Although this varietal ripens a little late, presenting a few challenges near the end of the season, it seems like it was meant for Arizona. This wine has intense, spicy, dark currant and boysenberry fruit with grippy tannins and some of the juiciest acidity we've seen in an AZ red. This kind of acidity is hard to come by in our desert state and it's a treat to see it in wine so complex. This wine should stand up to some aging!! Only three barrels produced.

Varietal Composition and Appellation/Fruit Sourcing:

Willcox AVA – Cochise County

100% Aglianico from Cimarron Vineyard.

Cochise County, AZ. 4,300 ft. elevation. Harvested Oct. 2nd

Sugar at harvest: 24.9 Brix.

Cellar Notes:

Destemmed but not crushed to an open-top, 1.5-ton bin.

Inoculated with specially selected yeasts (Clos).

Hand punched 3-4 times daily.

Inoculated with Malolactic bacteria (Omega) around 11 Brix.

Pressed at dryness after 11 days skin contact.

Settled 18 days before barreling.

Aging:

Aged 5 months in 100% neutral oak. Aged another 6 months in 33% new French (Ermitage Cooperage) and 67% neutral oak barrels.

Twice racked. Filtered, but unfined.

Stats:

pH: 3.72

TA: 5.7 g/L

RS: <0.10%

Alcohol: 14.7%

Production: 80 cases

Drink now or cellar 7+ years

Winemaker: Joe Bechard

