

# chateau TUMBLEWEED

## 2019 Cimarron Vineyard Mourvedre

### Background:

We think there's something special about Arizona Mourvedre and were pretty bummed when we didn't have the production space for it in our first couple years. With its fresher acidity, complex red fruit, spice and slightly wild edge, Mourvedre is a great grape for Arizona (even if it does ripen a little late) and it's perfect for Chateau Tumbleweed. This bottling comes from the Cimarron Vineyard in Kansas Settlement just south of Willcox. While it does have the wild spice so typical of Mourvedre in AZ, that character is a little more tempered, giving way for the grape's pure, clean fruit to shine through. Add the bright acidity and tannic structure so common of Cimarron Vineyard, and this wine rises to another level. Only three barrels produced.

### Varietal Composition and Appellation/Fruit Sourcing:

*Willcox AVA – Cochise County*

99% Mourvedre from Cimarron Vineyard.

Cochise County, AZ. 4,300 ft. elevation. Harvested Sept. 22nd

1% Grenache from Cimarron Vineyard.

Cochise County, AZ. 4,300 ft. elevation. Harvested Sept. 20th

*Sugar at harvest: 24.4 Brix.*

### Cellar Notes:

Destemmed but not crushed to open-top, 3/4-ton bins.

Lot was left ~25% whole-cluster.

Inoculated with specially selected yeasts (D80, D254 & UV43).

Hand punched 3-4 times daily.

Inoculated with Malolactic bacteria (Omega) around 4 Brix.

Pressed at dryness after 10 days skin contact.

Settled 2 days before barreling.

### Aging:

Aged 5 months in 33% new French (Damy Cooperage) and

67% neutral oak barrels. Aged another 6 months in 100% neutral oak barrels.

Twice racked. Filtered, but unfin.

### Stats:

pH: 3.83

TA: 5.8 g/L

RS: <0.10%

Alcohol: 14.4%

Production: 74 cases

Drink now or cellar 5+ years

Winemaker: Joe Bechard

