chateau TUMBLEWEED

2019 Earth Cuckoo

Background:

Since we first concocted this blend six vintages ago, our idea was to make a special Spanish-style blend using some of the best barrels in the cellar. It's become so popular that we had to increase production this year from four barrels to seven! This year, we started with four-and-a-half of our best Tempranillo barrels as the dark, rich core of the blend. We then selected our best barrel-and-a-half of Grenache for its light, strawberry fruit. Lastly, we stole the best Graciano barrel for its acidity, spicy plum/watermelon character and fine tannins. We then aged the blend for 18 months while giving it a touch of French and Hungarian oak. An homage to the wines of Rioja (with a fair amount of poetic license!).

Varietal Composition and Appellation/Fruit Sourcing:

Willcox AVA – Arizona
57% Tempranillo from Cimarron Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Aug. 22nd & 26th
28% Grenache from Sierra Bonita Vineyard. Graham County, AZ. 4,400 ft. elevation. Harvested Sept. 31st
15% Graciano from Cimarron Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Aug. 26th
Sugar at harvest: 24.5 Brix average

Cellar Notes:

Destemmed but not crushed to open-top, ³/₄-ton bins. All lots were left ~25% whole-cluster except Grenache. Inoculated with specially selected yeasts (CLOS, T73, VRB, D254, Ionys WF, MT & Rhone2056). Hand punched 3-4 times daily. Inoculated with Malolactic bacteria (Omega) around 3 Brix average. Pressed at dryness after 10 days average skin contact. Settled 2 days average before barreling.

Aging:

Aged 11 months in 14% 3-year-old French (Ermitage Cooperage) and 86% neutral oak barrels. Aged another 7 months in 14% 1-year-old French (Damy Cooperage), 14% 2-year-old Hungarian (Dargaud et Jaegle Cooperage), 14% 3-year-old French (Ermitage Cooperage) and 58% neutral oak barrels. Thrice racked. Filtered, but unfined.

Stats:

pH: 3.83 TA: 5.8 g/L RS: <0.10% Alcohol: 13.9% Production: 170 cases Drink now or cellar 6+ years Winemaker: Joe Bechard

