

chateau TUMBLEWEED

2019 Le Blend

Background:

Le Blend began in 2014 as a one-off, kitchen-sink blend of components that remained after assembling our other wines. There was some thought that went into it. We were aiming to balance our lighter, fruitier, leftover Italian varietals with the darker characters of varietals like Syrah, Tempranillo and Petite Sirah to make a soft, easy-drinking wine with a broad range of fruit characters. Because of the surprising popularity of that first vintage, we added LeBlend to our regular portfolio and started sourcing fruit more specifically for it. The composition still changes every year, but LeBlend has a definite theme and identity now. It has also quite accidentally become one of our most popular wines! 20 barrels produced.

Varietal Composition and Appellation/Fruit Sourcing:

Willcox AVA - Arizona

30% Sangiovese from Carlson Creek Vineyard.

Cochise County, AZ. 4,300 ft. elevation. Harvested Sept. 16th

30% Graciano from Rhumb Line Vineyard.

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

11% Tempranillo from Cimarron Vineyard.

Cochise County, AZ. 4,300 ft. elevation. Harvested Aug. 22nd & 25th

6% Counoise from Sierra Bonita Vineyard. Graham County, AZ. 4,400 ft. elevation. Harvested Oct. 8th

5% Grenache from Sierra Bonita Vineyard. Graham County, AZ. 4,400 ft. elevation. Harvested Sept. 31st

4% Tannat from Rhumb Line Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Sept. 20th

4% Petite Sirah from Sierra Bonita Vineyard. Graham County, AZ. 4,400 ft. elevation. Harvested Oct. 8th

4% Sangiovese from Cimarron Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Aug. 26th

3% Tannat from Sierra Bonita Vineyard. Graham County, AZ. 4,400 ft. elevation. Harvested Oct. 8th

2% Sangiovese from Edge of the Vine Vineyard. Yavapai County, AZ. 3,500 ft. elevation. Harvested Aug. 27th

1% Montepulciano from Cimarron Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Sept. 22nd

Sugar at harvest: 24.2 Brix average.

Cellar Notes:

Destemmed but not crushed to open-top, 3/4- and 1.5-ton bins. All lots were left an average of 20% whole-cluster. Inoculated with specially selected yeasts (BRL97, BM45, Rhone2056, VRB, CLOS, T73, MT & Ionys WF). Hand punched 3-4 times daily. Inoculated with Malolactic bacteria (Omega) around 5 Brix. Pressed at dryness after 11 days average skin contact. Settled 3 days average before barreling.

Aging:

Aged 5 months in 5% 1-year-old French (Damy Cooperage), 15% 3-year-old French (Francois Freres Cooperage) and 80% neutral oak barrels. Aged another 6 months in 10% 1-year-old French (Damy & Ermitage Cooperages), 30% 3-year-old French (Francois Freres Vallaurine Cooperage) and 60% neutral oak barrels. Twice racked. Filtered, but unfined.

Stats:

pH: 3.82

TA: 5.6 g/L

RS: <0.10%

Alcohol: 13.6%

Production: 495 cases

Drink now or cellar 4+ years

Winemaker: Joe Bechard

