

# chateau TUMBLEWEED

## 2019 Rhumb Line Vineyard Uncle Tannat

### Background:

2019 was a strange vintage. Growers across Arizona (and beyond) were faced with the biggest yields we've seen in 15 years of making wine. While not necessarily a bad problem, many growers wound up with surplus fruit and were having a hard time finding customers to take it all. We were very fortunate to get a call in the middle of harvest from Michelle Minta and Todd Meyers from Rhumb Line Vineyard. We'd been hearing good things about their grapes, and, although we didn't really have room for more, we thought it'd be a great way to try some of their fruit, help them out and maybe start a new partnership. While this wine still has that classic Tannat tannin and rich, big finish; the fruit characters are some of the purest and cleanest we've ever seen from this varietal. Truly delicious!  
Only two barrels produced.

### Varietal Composition and Appellation/Fruit Sourcing:

*Willcox AVA – Cochise County*

100% Tannat from Rhumb Line Vineyard.

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

*Sugar at harvest: 24.6 Brix.*

### Cellar Notes:

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

Lot was left ~25% whole cluster.

Inoculated with specially selected yeasts (Clos).

Hand punched 3-4 times daily.

Inoculated with Malolactic bacteria (Omega) around 11 Brix.

Pressed at dryness after 14 days skin contact.

Settled 3 days before barreling.

### Aging:

Aged 5 months in 50% new French (Damy Cooperage) and

50% neutral oak barrels. Aged another 6 months in 100% neutral oak barrels.

Twice racked. Filtered, but unfined.

### Stats:

pH: 3.87

TA: 6.1 g/L

RS: <0.10%

Alcohol: 14.0%

Production: 49 cases

Drink now or cellar 5+ years

Winemaker: Joe Bechard

