

# chateau TUMBLEWEED

## 2019 Willy

### Background:

Willy is one of the first blends we ever dreamed up at Chateau Tumbleweed (way back in 2012!) and it has always been very important to us. Around that time, we started looking at Grenache as the “Pinot Noir” of Arizona. Both grapes are lighter bodied, lower in tannin, have a velvety texture and they both have pure red fruit with a touch of spice. Grenache can just handle the AZ heat and monsoon rains a little better. This blend is an homage to the Pinot Noirs of Oregon and is also a great example of our approach to blending. By harmonizing the elegant red fruit, spice and silky femininity of AZ Grenache with the more powerful characters of Syrah and Tempranillo we try, as best we can, to show our reverence to the wines that have had so much influence on a couple of us Tumbleweeds. Only 14 barrels produced.

### Varietal Composition and Appellation/Fruit Sourcing:

*Willcox AVA – Cochise County*

41% Grenache from Pillsbury Vineyard.

Cochise County, AZ. 4,300 ft. elevation. Harvested Sept. 26th

10% Grenache from Cimarron Vineyard.

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

6% Grenache from Rhumb Line Vineyard.

Cochise County, AZ. 4,300 ft. elevation. Harvested Sept. 7th

2% Grenache from Sierra Bonita Vineyard.

Graham County, AZ. 4,400 ft. elevation. Harvested Sept. 31st

21% Tempranillo from Cimarron Vineyard.

Cochise County, AZ. 4,300 ft. elevation. Harvested Aug. 26th

19% Syrah from Carlson Creek Vineyard.

Cochise County, AZ. 4,300 ft. elevation. Harvested Aug. 30th

1% Syrah from Sierra Bonita Vineyard.

Graham County, AZ. 4,400 ft. elevation. Harvested Aug. 30th

*Sugar at harvest: 24.4 Brix.*

### Cellar Notes:

Destemmed but not crushed to open-top,  $\frac{3}{4}$ - and 1.5-ton bins. All lots were left an average of 24% whole-cluster. Inoculated with specially selected yeasts (D80, Rhone2056, D254, VRB, CLOS, T73, MT, Ionys WF & UV43). Hand punched 3-4 times daily.

Inoculated with Malolactic bacteria (Omega) around 5 Brix. Pressed at dryness after 10 days average skin contact. Settled 2 days average before barreling.

### Aging:

Aged 5 months in 7% 1-year-old French (Damy Cooperage), 7% 1-year-old Hungarian (Darguad & Jaegle Cooperage), 7% 3-year-old French (Gillet Cooperage) and 79% neutral oak barrels. Aged another 6 months in 14% 1-year-old French (Damy & Marsannay Cooperages), 7% 1-year-old Hungarian (Darguad & Jaegle Cooperage), 7% 3-year-old French (Gillet Cooperage) and 72% neutral oak barrels. Twice racked. Filtered, but unfin.

### Stats:

pH: 3.80

TA: 5.6 g/L

RS: <0.10%

Alcohol: 14.0%

Production: 350 cases

Drink now or cellar up to 5+ years

Winemaker: Joe Bechard

