chateau TUMBLEWEED

2020 Cimarron Montepulciano

Background:

Year after year, Cimarron Vineyard turns out some of the best fruit in Arizona and we consider ourselves very lucky to be one of Todd and Kelly Bostock's only vineyard contracts. They grow a handful of varietals that we regularly purchase every year, but they also hook us up with little bits from some of their smaller and more experimental blocks when it's available. We've gotten to play with this Montepulciano a few times now, and, like the Cimarron Aglianico, it's always a big hit in the cellar. This wine embodies what we love about this vineyard. The fruit is clean and fresh and the acidity is more present. The tannic structure is more pronounced, but the wine still seems polished and refined. This Montepulciano will need some air if drinking young, but it's a great example of why we think Arizona wine is so extraordinary. We're excited to be able to share this underappreciated varietal with you! Only two barrels produced.

Varietal Composition and Appellation/Fruit Sourcing:

Willcox AVA - Cochise County, AZ

97% Montepulciano from Cimarron Vineyard.

Cochise County, AZ. 4,300 ft. elevation. Harvested Aug. 27th 1% Sangiovese from Cimarron Vineyard.

Cochise County, AZ. 4,300 ft. elevation. Harvested Aug. 14th 1% Graciano from Cimarron Vineyard.

Cochise County, AZ. 4,300 ft. elevation. Harvested Aug. 11th 1% Grenache from Cimarron Vineyard.

Cochise County, AZ. 4,300 ft. elevation. Harvested Aug. 18th Sugar at harvest: 24.8 Brix

Cellar Notes:

Destemmed but not crushed to open-top, $^{3}/_{4}$ -ton bins. Lot was left $\sim 25\%$ whole cluster. Inoculated with specially selected yeasts (BM45 & MT). Hand-punched 3-4 times daily. Inoculated with Malolactic bacteria (Omega) around 1 Brix. Pressed at dryness after 10 days skin contact. Settled 1 day before barreling.

Aging:

Aged 5 months in 50% 1-year-old French (Ermitage Cooperage) and 50% neutral oak barrels. Aged another 6 months in 100% neutral oak. Twice racked. Filtered, but unfined.

Stats:

pH: 3.85 TA: 5.6 g/L RS: <0.10% Alcohol: 13.7% Production: 49 cases

Drink now or cellar 5+ years Winemaker: Joe Bechard

