

chateau TUMBLEWEED

2020 Dr. Ron Bot

Background:

Dr. Ron Bot, our larger Rhone-inspired blend, was first born in 2013. He took a couple years off to find himself in 2014 and 2015, but has been back on the job ever since. Ron's composition changes from year to year, but his complexity and gregariousness come from the fact that he is a blend of several excellent components. His complex red fruit, peppery spice and gritty tannins come from Mourvedre. His depth and richness come from Syrah. His soft, strawberry fruit and brambly spice come from Grenache and Counoise. Ron Bot is an amiable fellow with a lot of charming layers to unravel and he will only get more interesting with a few years' time. Only 16 barrels produced.

Varietal Composition and Appellation/Fruit Sourcing:

Willcox AVA – Arizona

25% Mourvedre from Pillsbury Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Aug. 27th
18% Mourvedre from Cimarron Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Aug. 14th
4% Mourvedre from Sierra Bonita Vineyard. Graham County, AZ. 4,400 ft. elevation. Harvested Oct. 2nd
24% Syrah from Sierra Bonita Vineyard. Graham County, AZ. 4,400 ft. elevation. Harvested Sept. 9th
18% Syrah from Carlson Creek Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Aug. 21st
9% Grenache from Sierra Bonita Vineyard. Graham County, AZ. 4,400 ft. elevation. Harvested Sept. 17th
2% Counoise from Sierra Bonita Vineyard. Graham County, AZ. 4,400 ft. elevation. Harvested Oct. 2nd
Sugar at harvest: 24.8 Brix average

Cellar Notes:

Destemmed but not crushed to open-top, $\frac{3}{4}$ - and 1.5-ton bins. All lots were left an average of ~25% whole-cluster. Inoculated with specially selected yeasts (Rhone2056, D254, Clos, T73 & BRL97). Hand-punched 3-4 times daily. Inoculated with Malolactic bacteria (Omega) around 3 Brix. Pressed at dryness after 11 days average skin contact. Settled 2 days average before barreling.

Aging:

Aged 5 months in 6% 2-year-old French (Ermitage Cooperage), 6% 2-year-old Hungarian (Vallaurine Cooperage) and 88% neutral oak barrels. Aged another 6 months in 13% new French (Damy Cooperage), 6% 2-year-old French (Ermitage Cooperage), 6% 2-year-old Hungarian (Vallaurine Cooperage) and 75% neutral oak barrels. Twice racked. Filtered, but unfined.

Stats:

pH: 3.84

TA: 5.8 g/L

RS: <0.10%

Alcohol: 13.7%

Production: 397 cases

Drink now or cellar up to 5+ years

Winemaker: Joe Bechard

