

# chateau TUMBLEWEED

## 2020 Earth Cuckoo

### Background:

Since we first concocted this blend seven vintages ago, our idea was to make a special Spanish-style blend using some of the best barrels in the cellar. It's become so popular that we increased production this year from four barrels to seven! We started with four-and-a-half of our best Tempranillo barrels as the dark, rich core of the blend. We then selected our best barrel-and-a-half of Grenache for its light, strawberry fruit. Lastly, we stole the best Graciano barrel in the cellar for its acidity, spicy plum/watermelon character and fine tannins. We then aged the blend for 18 months while giving it a touch of French and Hungarian oak. An homage to the wines of Rioja (with a fair amount of poetic license!).

### Varietal Composition and Appellation/Fruit Sourcing:

*Willcox AVA – Arizona*

**65% Tempranillo** from Cimarron Vineyard.

*Cochise County, AZ, 4,300 ft. elevation. Harvested on Aug. 5th*

**21% Grenache** from Sierra Bonita Vineyard.

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

**14% Graciano** from Rhumb line Vineyard.

*Cochise County, AZ, 4,300 ft. elevation. Harvested on Aug. 24th*

*Sugar at harvest: 24.5 Brix average*

### Cellar Notes:

Destemmed but not crushed to open-top,  $\frac{3}{4}$ -ton bins. All lots were left ~25-30% whole-cluster. Inoculated with specially selected yeasts (T73, VRB, D254, BRL97, V1116 & UV43). Hand punched 3-4 times daily. Inoculated with Malolactic bacteria (Omega) around 4 Brix average. Pressed at dryness after 10 days average skin contact. Settled 3 days average before barreling.

### Aging:

Aged 11 months in 14% new Hungarian (Dargaud et Jaeglé Cooperage) and 86% neutral oak barrels. Aged another 7 months in 14% new French (Dargaud et Jaeglé Cooperage), 14% new Hungarian (Dargaud et Jaeglé Cooperage) and 72% neutral oak barrels. Thrice racked. Filtered, but unfinned.

### Stats:

pH: 3.80

TA: 5.9 g/L

RS: <0.10%

Alcohol: 14.2%

Production: 170 cases

Drink now or cellar 6+ years

Winemaker: Joe Bechard

