

chateau TUMBLEWEED

2020 Rhumb Line Vineyard Graciano

Background:

We had been curious about Rhumb Line Vineyard for a few years when we got a surprise call in 2019 from the vineyard's owners, Michelle Minta & Todd Meyers, wondering if we were interested in some of their surplus fruit. Curious to learn more about the vineyard and possibly add to our complex fruit sourcing patchwork, we jumped at the chance. Since then, we've been able to secure small amounts of their beautiful fruit and have continued to be impressed by their handiwork. The wines from Rhumb Line have such a clean, pretty and pure fruit character; a character that consistently runs through all of the reds we've seen so far. This is a beautiful Graciano and we count ourselves fortunate to work with it. Only two barrels produced.

Varietal Composition and Appellation/Fruit Sourcing:

Willcox AVA – Cochise County, AZ

95% Graciano from Rhumb Line Vineyard.

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

4% Tannat from Rhumb Line Vineyard.

Cochise County, AZ, 4,300 ft. elevation. Harvested Sept. 2nd

1% Graciano from Cimarron Vineyard.

Cochise County, AZ, 4,300 ft. elevation. Harvested Aug. 11th

Sugar at harvest: 24.8 Brix

Cellar Notes:

Destemmed but not crushed to open-top, $\frac{3}{4}$ -ton bins. Lot was left ~30% whole cluster. Inoculated with specially selected yeasts (V1116 & UV43). Hand-punched 3-4 times daily. Inoculated with Malolactic bacteria (Omega) around 12 Brix. Pressed at dryness after 16 days skin contact. Settled 1 day before barreling

Aging:

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

Stats:

pH: 3.82

TA: 5.7 g/L

RS: <0.10%

Alcohol: 14.5%

Production: 49 cases

Drink now or cellar 5+ years

Winemaker: Joe Bechard

