

# chateau TUMBLEWEED

## 2020 Rhumb Line Vineyard Uncle Tannat

### 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. While this wine still has that classic Tannat tannin and rich, big finish; the fruit characters are some of the purest and cleanest we've ever seen from this varietal. Truly delicious! Only two barrels produced.

### Varietal Composition and Appellation/Fruit Sourcing:

*Willcox AVA – Cochise County, AZ*

*100% Tannat from Rhumb Line Vineyard. Cochise County, AZ. 4,300 ft. elevation.  
Harvested Sept. 2nd*

*Sugar at harvest: 24.3 Brix*

### Cellar Notes:

Destemmed but not crushed to open-top, 3/4-ton bins.  
Lot was left ~25% whole cluster.  
Inoculated with specially selected yeasts (Clos & UV43).  
Hand-punched 3-4 times daily.  
Inoculated with Malolactic bacteria (Omega) around 12 Brix.  
Pressed at dryness after 13 days skin contact.  
Settled 4 days before barreling.

### Aging:

Aged 11 months in 33% 2-year-old French (Damy Cooperage) and 67% neutral oak barrels.  
Twice racked. Filtered, but unfined.

### Stats:

pH: 3.88  
TA: 5.7 g/L  
RS: <0.10%  
Alcohol: 13.5%  
Production: 74 cases  
Drink now or cellar 5+ years  
Winemaker: Joe Bechard

