

chateau TUMBLEWEED

2020 Willy

Background:

Willy is one of the first blends we ever dreamed up at Chateau Tumbleweed (way back in 2012!) and it has always been very important to us. Around that time, we started looking at Grenache as the “Pinot Noir” of Arizona. Both grapes are lighter bodied, lower in tannin, have a velvety texture and they both have pure red fruit with a touch of spice. Grenache can just handle the AZ heat and monsoon rains a little better. This blend is an homage to the Pinot Noirs of Oregon and is also a great example of our approach to blending. By harmonizing the elegant red fruit, spice and silky femininity of AZ Grenache with the more powerful characters of Syrah and Tempranillo, we try, as best we can, to show our reverence to the wines that have had so much influence on a couple of us Tumbleweeds. 18 barrels produced.

Varietal Composition and Appellation/Fruit Sourcing:

Willcox AVA – Cochise County, AZ

28% Grenache from Cimarron Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Aug. 18th

22% Grenache from Carlson Creek Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Sept. 2nd

6% Grenache from Sierra Bonita Vineyard. Graham County, AZ. 4,400 ft. elevation. Harvested Sept. 17th

11% Tempranillo from Cimarron Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Aug. 5th/9th

11% Tempranillo from Dos Amigo Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Aug. 18th

16% Syrah from Cimarron Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Aug. 9th

6% Syrah from Carlson Creek Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Aug. 21st

Sugar at harvest: 24.5 Brix average

Cellar Notes:

Destemmed but not crushed to open-top, $\frac{3}{4}$ -and 1.5-ton bins. All lots except Dos Amigos Tempranillo were left ~25% whole-cluster. Inoculated with specially selected yeasts (Rhone2056, D254, VRB, Clos, T73, BRL97 & UV43). Hand-punched 3-4 times daily. Inoculated with Malolactic bacteria (Omega) around 3 Brix. Pressed at dryness after 10 days average skin contact. Settled 2 days average before barreling.

Aging:

Aged 5 months in 6% 1-year-old French (Damy Cooperage) and 94% neutral oak barrels. Aged another 6 months in 11% new French (Ermitage & Dargaud et Jaegle Cooperages), 11% 2-year-old French (Ermitage & Damy Cooperages) and 78% neutral oak barrels.

Twice racked. Filtered, but unfined.

Stats:

pH: 3.78

TA: 5.7 g/L

RS: <0.10%

Alcohol: 13.8%

Production: 447 cases

Drink now or cellar up to 5+ years

Winemaker: Joe Bechard

