chateau TUMBLEWEED

2021 Cimarron Graciano

Background:

This is our eighth vintage working with Graciano from Todd & Kelly Bostock's Cimarron Vineyard in Willcox and it now enjoys its own special niche in our portfolio. We always use a little bit in Earth Cuckoo and LeBlend, but the vast majority goes toward vineyard and varietal designation for our wine club and tasting room. Graciano is traditionally regarded as a blending grape in its home country of Spain – often used in very small proportions. But the grape is rapidly gaining notoriety here in Arizona where it makes pretty, energetic wines with lots of color and notes of bright red watermelon and spicy plum. Arizona Gracianos also have juicy acidity and beautiful, small, grippy tannins – making them a regular favorite at Chateau Tumbleweed. This Graciano demonstrates what we love so much about Cimarron: the wine is naturally balanced and has such amazing interplay between its acidity and tannic structure. Only four barrels produced.

Varietal Composition and Appellation/Fruit Sourcing:

Willcox AVA - Cochise County, AZ

97% Graciano from Cimarron Vineyard.
Cochise County, AZ. 4,300 ft. elevation. Harvested Sept. 3rd
3% Graciano from Rhumb Line Vineyard.
Cochise County, AZ. 4,300 ft. elevation. Harvested Sept. 3rd

Sugar at harvest: 24.7 Brix

Cellar Notes:

Destemmed but not crushed to open-top, $^{3}/_{4}$ -ton bins. Lot was left $\sim 25\%$ whole cluster. Inoculated with specially selected yeasts (T73, Rhone2056 & CVRP). Hand-punched 3-4 times daily. Inoculated with Malolactic bacteria (Omega) around 8 Brix. Pressed at dryness after 11 days skin contact. Settled 1 day before barreling.

Aging:

Aged 5 months in 25% new Eastern European (European Coopers) and 75% neutral oak barrels. Aged another 6 months in 100% neutral oak barrels. Twice racked. Filtered, but unfined.

Stats:

pH: 3.70 TA: 5.7 g/L RS: <0.10% Alcohol: 14.6%

Drink now or cellar 6+ years

Production: 99 cases Winemaker: Joe Bechard

