

chateau TUMBLEWEED

2021 Cimarron Vineyard Montepulciano

Background:

Year after year, Cimarron Vineyard turns out some of the best fruit in Arizona, and we consider ourselves very lucky to be one of Todd and Kelly Bostock's only vineyard contracts. They grow a handful of varietals that we regularly purchase every year, but they also hook us up with little bits from their smaller and more experimental blocks when they're available. We've gotten to play with this Montepulciano a few times now, and, like the Cimarron Aglianico, it's always a big hit in the cellar. Although this vintage is a little darker and riper than previous years, the wine still shows incredible balance. Not too spicy or tannic, it's very fruit-forward with notes of creamy cherry and cola riding on a soft, rich palate. This Montepulciano will need some air if drinking young, but it's a great example of why we think Arizona wine is so extraordinary. We're excited to be able to share this under-appreciated varietal with you! Only three barrels produced.

Varietal Composition and Appellation/Fruit Sourcing:

Willcox AVA – Cochise County, AZ

97% Montepulciano from Cimarron Vineyard.

Cochise County, AZ, 4,300 ft. elevation. Harvested Sept. 18th

3% Aglianico from Cimarron Vineyard.

Cochise County, AZ, 4,300 ft. elevation. Harvested Sept. 18th

Sugar at harvest: 25.1 Brix

Cellar Notes:

Destemmed but not crushed to an open-top, 1.5-ton bin.

Lot was left ~20% whole cluster. Inoculated with specially selected yeasts (Clos).

Hand-punched 3-4 times daily.

Inoculated with Malolactic bacteria (Omega) around 3 Brix.

Pressed at dryness after 10 days skin contact.

Settled 1 day 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: 3.78

TA: 5.5 g/L

RS: <0.10%

Alcohol: 14.8%

Production: 74 cases

Drink now or cellar 5+ years

Winemaker: Joe Bechard

