

# chateau TUMBLEWEED

## 2021 Cimarron Vineyard Mourvedre

### Background:

We've long thought Arizona Mourvedre is something special, and, judging by the response in the tasting room over the past few years, a lot of you agree with us! With its fresher acidity, spicy red fruit, earthy notes and slightly wild edge, Mourvedre (even if it does ripen a little late) and Arizona are a match made in heaven. This is our sixth release from the Cimarron Vineyard in Kansas Settlement just south of Willcox. While this wine does have the wild, funky spice so typical of Mourvedre in AZ, that character is more tempered at Cimarron, giving way for the grape's pure, clean fruit to shine through. This vintage is a little lighter than years past and a bit more elegant, but it's still just as complex as always. A perfect complement to any dinner table! Only five barrels produced.

### Varietal Composition and Appellation/Fruit Sourcing:

*Willcox AVA – Cochise County, AZ*

*100% Mourvedre from Cimarron Vineyard.*

*Cochise County, AZ, 4,300 ft. elevation. Harvested Sept. 16th*

*Sugar at harvest: 25.0 Brix*

### Cellar Notes:

Destemmed but not crushed to open-top, 3/4-ton bins.

Lot was left ~17% whole-cluster.

Inoculated with specially selected yeasts (Persy, Clos, VRB, & V1116).

Hand-punched 3-4 times daily.

Inoculated with Malolactic bacteria (Omega) around 4 Brix.

Pressed at dryness after 10 days skin contact.

Settled 2 days before barreling.

### Aging:

Aged 11 months in 20% 1-year-old French (Ermitage Cooperage) and 80% neutral oak barrels.

Twice racked. Filtered, but unfinned.

### Stats:

pH: 3.90

TA: 5.6 g/L

RS: <0.10%

Alcohol: 14.6%

Production: 124 cases

Drink now or cellar 5+ years

Winemaker: Joe Bechard

