

chateau TUMBLEWEED

2021 Dr. Ron Bot

Background:

Dr. Ron Bot, our larger Rhone-inspired blend, was first born in 2013. He took a couple years off to find himself in 2014 and 2015, but has been back on the job ever since. Ron's composition changes from year to year, but his complexity and gregariousness come from the fact that he is a blend of several excellent components. His complex red fruit, peppery spice and gritty tannins come from Mourvedre. His depth and richness come from Syrah. And his soft, strawberry fruit and brambly spice come from Grenache. Ron Bot is an amiable fellow with a lot of charming layers to unravel and he will only get more interesting with a few years' time. Only 16 barrels produced.

Varietal Composition and Appellation/Fruit Sourcing:

Willcox AVA – Cochise County, AZ

19% Syrah from *Dos Amigos Vineyard.*

Cochise County, AZ, 4,300 ft. elevation. Harvested Sept. 3rd

9% Syrah from *Cimarron Vineyard.*

Cochise County, AZ, 4,300 ft. elevation. Harvested Aug. 27th

9% Syrah from *Carlson Creek Vineyard.*

Cochise County, AZ, 4,300 ft. elevation. Harvested Aug. 25th

30% Mourvedre from *Cimarron Vineyard.*

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

6% Mourvedre from *Pillsbury Vineyard.*

Cochise County, AZ, 4,300 ft. elevation. Harvested Sept. 13th

12% Grenache from *Carlson Creek Vineyard.*

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

9% Grenache from *Flying Leap Vineyards.*

Cochise County, AZ, 4,300 ft. elevation. Harvested Sept. 12th

3% Grenache from *Pillsbury Vineyard.*

Cochise County, AZ, 4,300 ft. elevation. Harvested Aug. 26th

3% Grenache from *Cimarron Vineyard.*

Cochise County, AZ, 4,300 ft. elevation. Harvested Aug. 27th

Sugar at harvest: 24.8 Brix average

Cellar Notes:

Destemmed but not crushed to open-top, $\frac{3}{4}$ - and 1.5-ton bins. All lots were left an average of ~15% whole-cluster. Inoculated with specially selected yeasts (Rhone2056, D254, Clos, Persy, V1116, UV43, D80 & VRB). 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 13% 1-year-old French (Damy & Alain Fouquet Cooperages) and 87% neutral oak barrels. Aged another 6 months in 19% new French (Damy & Maury Cooperages), 19% 1-year-old French (Ermitage, Damy & Alain Fouquet Cooperages) and 62% neutral oak barrels. Twice racked. Filtered, but unfiltered.

Stats:

pH: 3.89

RS: <0.10%

Production: 397 cases

TA: 5.6 g/L

Alcohol: 14.2%

Drink now or cellar 5+ years

Winemaker: Joe Bechard

