

chateau TUMBLEWEED

2021 Pillsbury 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 bottling comes from Sam Pillsbury's vineyard in Kansas Settlement, south of Willcox. Sam could honestly be farming some of our favorite Arizona Mourvedre right now. It has the varietal's typical bright red fruit, intense spice and gamey side, but there's something in the texture and finish of his Mourvedre that always stands out to us. This year's vintage is a little lighter than some past vintages, but it's still as layered, complex and interesting as always. Only three barrels produced.

Varietal Composition and Appellation/Fruit Sourcing:

Willcox AVA – Cochise County, AZ

100% Mourvedre from Pillsbury Vineyard.

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

Sugar at harvest: 24.4 Brix

Cellar Notes:

Destemmed but not crushed to open-top, $\frac{3}{4}$ -ton bins.
Inoculated with specially selected yeasts (D80 & V1116).
Hand-punched 3-4 times daily.
Inoculated with Malolactic bacteria (Omega) around 4 Brix.
Pressed at dryness after 11 days skin contact.
Settled 1 day before barreling.

Aging:

Aged 5 months in 33% 2-year-old French (Damy Cooperage) and 67% neutral oak barrels. Aged another 6 months in 33% 1-year-old French (Damy Cooperage) and 67% neutral oak barrels.
Twice racked. Filtered, but unfinned.

Stats:

pH: 3.80
TA: 5.7 g/L
RS: <0.10%
Alcohol: 14.1%
Production: 74 cases
Drink now or cellar 5+ years
Winemaker: Joe Bechard

