# chateau TUMBLEWEED

# 2021 Rhumb Line Graciano

### Background:

We had been curious about Rhumb Line Vineyard for a few years when we got a surprise call in 2019 from the vineyard's owners, Michelle Minta & Todd Meyers. They were wondering if we were interested in some of their surplus fruit. Curious to learn more about the vineyard and possibly add to our complex fruit sourcing patchwork, we jumped at the chance. Since then, we've been able to secure small amounts of their beautiful fruit and have continued to be impressed by their handiwork. The wines from Rhumb Line have such a clean, pretty and pure fruit character; a character that consistently runs through all of the reds we've seen so far. This is a beautiful Graciano and we count ourselves fortunate to work with it. Only three barrels produced.

## Varietal Composition and Appellation/Fruit Sourcing:

Willcox AVA - Cochise County, AZ

95% Graciano from Rhumb Line Vineyard.
Cochise County, AZ. 4,300 ft. elevation. Harvested Sept. 3rd
5% Tannat from Rhumb Line Vineyard.
Cochise County, AZ. 4,300 ft. elevation. Harvested Sept. 10th

Sugar at harvest: 24.8 Brix

#### Cellar Notes:

Destemmed but not crushed to open-top, <sup>3</sup>/<sub>4</sub>-ton bins. Lot was left ~25% whole cluster. Inoculated with specially selected yeasts (V1116 & Clos). Hand-punched 3-4 times daily. Inoculated with Malolactic bacteria (Omega) around 7 Brix. Pressed at dryness after 13 days skin contact. Settled 4 day before barreling.

#### Aging:

Aged 5 months in 33% new Eastern European (Billon Cooperage) and 67% neutral oak barrels. Aged another 6 months in 100% neutral oak barrels. Twice racked. Filtered, but unfined.

#### Stats:

pH: 3.78
TA: 5.6 g/L
RS: <0.10%
Alcohol: 14.2%
Production: 74 cases
Drink now or cellar 5+ years
Winemaker: Joe Bechard

