

chateau
TUMBLEWEED

2021 Rhumb Line Vineyard Uncle Tannat

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 Tannat is fairly bold and rich this year with layers of jammy boysenberry/blackberry and a slight tarry note, but the fruit on the finish has such a uniquely vivid and clean pop. Truly delicious! Only two barrels produced.

Varietal Composition and Appellation/Fruit Sourcing:

Willcox AVA – Cochise County, AZ

97% Tannat from Rhumb Line Vineyard.

Cochise County, AZ, 4,300 ft. elevation. Harvested Sept. 10th

2% Graciano from Rhumb Line Vineyard.

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

1% Grenache from Flying Leap Vineyards.

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

Sugar at harvest: 24.6 Brix

Cellar Notes:

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

Inoculated with specially selected yeasts (Clos & UV43).

Hand-punched 3-4 times daily. Inoculated with Malolactic bacteria (Omega) around 4 Brix. Pressed at dryness after 13 days skin contact.

Settled 3 days before barreling.

Aging:

Aged 11 months in 50% 3-year-old French (Damy Cooperage) and 50% neutral oak barrels. Twice racked. Filtered, but unfined.

Stats:

pH: 3.91

TA: 5.8 g/L

RS: <0.10%

Alcohol: 14.2%

Production: 49 cases

Drink now or cellar 5+ years

Winemaker: Joe Bechard

