

# chateau TUMBLEWEED

## 2021 Willy

### Background:

Willy is one of the first blends we ever dreamed up at Chateau Tumbleweed (way back in 2012!) and it's still one of our favorite wines to make every year. Around the time we first concocted this blend, we had begun looking at Grenache as the "Pinot Noir" of Arizona. Both grapes are lighter bodied, lower in tannin, have a velvety texture and they both have pure red fruit with a touch of spice. Grenache can just handle the AZ heat and monsoon rains a little better. This blend is an homage to the Pinot Noirs of Oregon and is also a great example of our approach to blending. By harmonizing the elegant red fruit, spice and silky femininity of AZ Grenache with the more powerful characters of Syrah and Tempranillo, we try, as best we can, to show our reverence to the wines that have had so much influence on a couple of us Tumbleweeds. 18 barrels produced.

### Varietal Composition and Appellation/Fruit Sourcing:

*Willcox AVA – Cochise County, AZ*

**28% Grenache** from Cimarron Vineyard.

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

**17% Grenache** from Carlson Creek Vineyard.

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

**12% Grenache** from Pillsbury Vineyard.

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

**22% Syrah** from Carlson Creek Vineyard.

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

**21% Tempranillo** from Cimarron Vineyard.

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

*Sugar at harvest: 24.8 Brix average*

### Cellar Notes:

Destemmed but not crushed to open-top, 3/4- and 1.5-ton bins. Lots were left an average of ~20% whole-cluster. Inoculated with specially selected yeasts (D254, VRB, Clos, T73, Persy, D80 & UV43). Hand-punched 3-4 times daily. Inoculated with Malolactic bacteria (Omega) around 3 Brix average. Pressed at dryness after 10 days average skin contact. Settled 2 days average before barreling.

### Aging:

Aged 5 months in 6% new French (Damy Cooperage), 6% 2-year-old French (Ermitage Cooperage) and 88% neutral oak barrels. Aged another 6 months in 11% new French (Ermitage & Damy Cooperages), 6% new Eastern European (Damy Cooperage), 6% 1-year-old French (Giraud Cooperage), 6% 1-year-old Carpathian (Giraud Cooperage), 6% 2-year-old French (Ermitage Cooperage) and 65% neutral oak barrels. Twice racked. Filtered, but unfinned.

### Stats:

pH: 3.89

RS: <0.10%

Production: 445 cases

TA: 5.6 g/L

Alcohol: 14.5%

Drink now or cellar 5+ years

Winemaker: Joe Bechard

