

chateau TUMBLEWEED

2022 Dr. Ron Bot

Background:

When we first came up with this blend after the 2013 vintage, we didn't have a name for it (or very many avenues to sell it!). We called it the "Rhone Blend" for quite a few months, but knew we'd need something different to meet federal labeling standards. Somehow, that name transformed into Ron Bot, then we gave him a doctorate to make him more distinguished. Like our other large blends, Ron's composition changes from year to year, but the effort is always to make an approachable wine with a complex balance of the spice, fruit, tannin and texture that we see in AZ's amazing Rhone reds. This year Mourvedre lays the foundation with its vivid red fruit, brambly spice, medium tannins and slightly wild/gamey edge. Syrah then adds depth, richness, more tannin and its own layers of spice and lavender. Lastly, Grenache brightens the blend with a wild strawberry/spicy raspberry fruit and gives the finish a delicate softness. This wine has a lot of layers to unravel and will certainly improve with a few years' aging. Only 15 barrels produced.

Varietal Composition and Appellation/Fruit Sourcing:

Willcox AVA – Cochise County, AZ

25% Mourvedre from Cimarron Vineyard.

Cochise County, AZ. 4,300 ft. elevation. Harvested Sept. 19th

13% Mourvedre from Pillsbury Vineyard.

Cochise County, AZ. 4,300 ft. elevation. Harvested Sept. 29th

30% Syrah from Dos Amigos Vineyard.

Cochise County, AZ. 4,300 ft. elevation. Harvested Sept. 11th

6% Syrah from Cimarron Vineyard.

Cochise County, AZ. 4,300 ft. elevation. Harvested Sept. 6th

13% Grenache from Cimarron Vineyard.

Cochise County, AZ. 4,300 ft. elevation. Harvested Sept. 11th

13% Grenache from Rhumb Line Vineyard.

Cochise County, AZ. 4,300 ft. elevation. Harvested Sept. 8th

Sugar at harvest: 24.5 Brix average

Cellar Notes:

Destemmed but not crushed to open-top, 3/4- and 1.5-ton bins. All lots were left an average of ~22% whole-cluster. Inoculated with specially selected yeasts (T73, Rhone2226, D80, Clos, CVRP, RC212, Ionys WF, MT, GRE, V1116 & UV43). 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 6% 1-year-old French (Ermitage Cooperage) and 94% neutral oak barrels. Aged another 6 months in 13% 1-year-old French (Ermitage Cooperage), 13% 2-year-old French (Ermitage & Dargaud et Jaeglé cooperages) and 74% neutral oak barrels. Twice racked. Filtered, but unfinned.

Stats:

pH: 3.89

RS: <0.10%

Production: 372 cases

TA: 5.7 g/L

Alcohol: 14.5%

Drink now or cellar 5+ years

Winemaker: Joe Bechard

