

chateau TUMBLEWEED

2022 The Bigness

Background:

We made a Tempranillo in 2012 and 2013 called “The Bigness,” but we cast the label aside after improvements to our fruit sourcing. The wine barely lived up to the name anyways, but we loved that label and were sad to let go of it. We figured we’d never see it again since we don’t make many wines that truly qualify for such an illustrious title. But over the past five years we’ve brought The Bigness back a few times. Sure, we make 99% of our agricultural products with surgical precision. But occasionally, we miss the mark and let things get a little too ripe. When we find a wine that we think stands up beautifully to the added weight, we now consider it for this label! This year, the second pick of Graciano at Dos Amigos came in much riper than expected after the first pick, and sugars in the Rhumb Line Graciano soaked up in the fermenter slightly higher than we expected. However, both wines carry the ripeness with a surprising grace that we found befitting of this bottling. The Syrah at Sierra Bonita this year was so incredibly dark and rich, we had to add a barrel to give this powerful, but well-balanced blend another level of brinness, spice and texture. It’s big and beautiful! Only five barrels produced.

Varietal Composition and Appellation/Fruit Sourcing:

Willcox AVA – Arizona

40% Graciano from *Dos Amigos Vineyard.*

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

40% Graciano from *Rhumb Line Vineyard.*

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

20% Syrah from *Sierra Bonita Vineyard.*

Graham County, AZ, 4,400 ft. elevation. Harvested Sept. 21st

Sugar at harvest: 25.5 Brix average

Cellar Notes:

Destemmed but not crushed to open-top, 3/4- and 1.5-ton bins. Lots were left an average of ~10% whole-cluster. Inoculated with specially selected yeasts (RC212, T73, CVRP & UV43). Hand punched 3-4 times daily. Inoculated with malolactic bacteria (Omega) around 5 Brix. Pressed at dryness after 12 days average skin contact. Settled 2 days average before barreling.

Aging:

Aged 5 months in 60% 1-year-old French (Alain Fouquet & Ermitage cooperages) and 40% neutral oak barrels. Aged another 6 months in 100% neutral oak barrels. Twice racked. Filtered, but unfined.

Stats:

pH: 3.85

TA: 5.7 g/L

RS: <0.10%

Alcohol: 15.5%

Production: 124 cases

Drink now or cellar 6+ years

Winemaker: Joe Bechard

