

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 unfined.

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



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2020 Dr. Ron Bot

Background:

Dr. Ron Bot, our larger Rhone-inspired blend, was first born in 2013. He took a couple years off to find himself in 2014 and 2015, but has been back on the job ever since. Ron's composition changes from year to year, but his complexity and gregariousness come from the fact that he is a blend of several excellent components. His complex red fruit, peppery spice and gritty tannins come from Mourvedre. His depth and richness come from Syrah. His soft, strawberry fruit and brambly spice come from Grenache and Counoise. Ron Bot is an amiable fellow with a lot of charming layers to unravel and he will only get more interesting with a few years' time. Only 16 barrels produced.

Varietal Composition and Appellation/Fruit Sourcing:

Willcox AVA – Arizona

25% Mourvedre from Pillsbury Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Aug. 27th
18% Mourvedre from Cimarron Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Aug. 14th
4% Mourvedre from Sierra Bonita Vineyard. Graham County, AZ. 4,400 ft. elevation. Harvested Oct. 2nd
24% Syrah from Sierra Bonita Vineyard. Graham County, AZ. 4,400 ft. elevation. Harvested Sept. 9th
18% Syrah from Carlson Creek Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Aug. 21st
9% Grenache from Sierra Bonita Vineyard. Graham County, AZ. 4,400 ft. elevation. Harvested Sept. 17th
2% Counoise from Sierra Bonita Vineyard. Graham County, AZ. 4,400 ft. elevation. Harvested Oct. 2nd
Sugar at harvest: 24.8 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 ~25% whole-cluster. Inoculated with specially selected yeasts (Rhone2056, D254, Clos, T73 & BRL97). Hand-punched 3-4 times daily. Inoculated with Malolactic bacteria (Omega) around 3 Brix. Pressed at dryness after 11 days average skin contact. Settled 2 days average before barreling.

Aging:

Aged 5 months in 6% 2-year-old French (Ermitage Cooperage), 6% 2-year-old Hungarian (Vallaurine Cooperage) and 88% neutral oak barrels. Aged another 6 months in 13% new French (Damy Cooperage), 6% 2-year-old French (Ermitage Cooperage), 6% 2-year-old Hungarian (Vallaurine Cooperage) and 75% neutral oak barrels. Twice racked. Filtered, but unfined.

Stats:

pH: 3.84

TA: 5.8 g/L

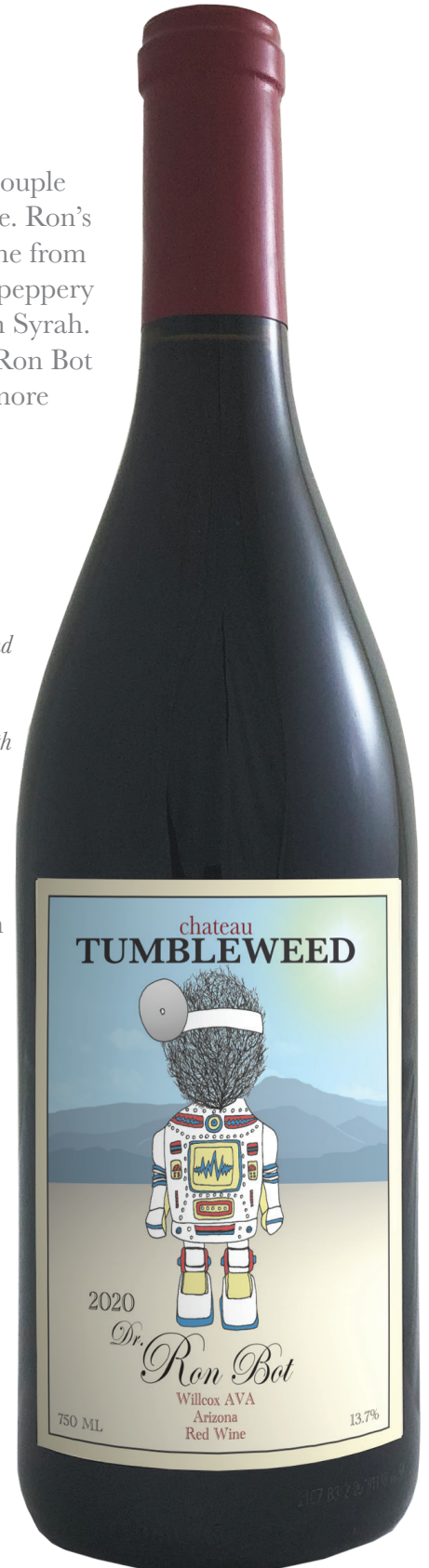
RS: <0.10%

Alcohol: 13.7%

Production: 397 cases

Drink now or cellar up to 5+ years

Winemaker: Joe Bechard



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2020 Cimarron Vineyard Sangiovese

Background:

Over the past few years, the Sangiovese at Cimarron Vineyard has stood out as not only one of our favorite varietals from this amazing vineyard, but also as a varietal that we would like see planted more widely around Arizona. Sangio is a little challenging here because our monsoon rains can be tough on its big, juicy, thin-skinned berries. But the grapes hold acidity amazingly well and the fruit just seems to have a strong sense of place here in AZ. We regularly use Todd & Kelly Bostock's Sangiovese in our Rosé and LeBlend, and we're always happy when we have enough fruit to vineyard designate a couple of our favorite barrels. This is classic Sangiovese with bright fruit, fresh acidity and the characteristic Cimarron Vineyard tannic structure. Only three barrels produced.

Varietal Composition and Appellation/Fruit Sourcing:

Willcox AVA – Cochise County, AZ

99% Sangiovese from Cimarron Vineyard.

Cochise County, AZ, 4,300 ft. elevation. Harvested Aug 14th

1% Sangiovese from Carlson Creek Vineyard.

Cochise County, AZ, 4,300 ft. elevation. Harvested Aug 21st

Sugar at harvest: 23.8 Brix

Cellar Notes:

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

Lot was left ~20% whole cluster.

Inoculated with specially selected yeasts (BM45, BRL97 & MT).

Hand-punched 3-4 times daily.

Inoculated with Malolactic bacteria (Omega) around 2 Brix.

Pressed at dryness after 10 days skin contact.

Settled 2 days before barreling.

Aging:

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

Stats:

pH: 3.70

TA: 5.7 g/L

RS: <0.10%

Alcohol: 13.4%

Production: 74 cases

Drink now or cellar 5+ years

Winemaker: Joe Bechard



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2021 Cimarron Vineyard Montepulciano

Background:

Year after year, Cimarron Vineyard turns out some of the best fruit in Arizona, and we consider ourselves very lucky to be one of Todd and Kelly Bostock's only vineyard contracts. They grow a handful of varieties that we regularly purchase every year, but they also hook us up with little bits from their smaller and more experimental blocks when they're available. We've gotten to play with this Montepulciano a few times now, and, like the Cimarron Aglianico, it's always a big hit in the cellar. Although this vintage is a little darker and riper than previous years, the wine still shows incredible balance. Not too spicy or tannic, it's very fruit-forward with notes of creamy cherry and cola riding on a soft, rich palate. This Montepulciano will need some air if drinking young, but it's a great example of why we think Arizona wine is so extraordinary. We're excited to be able to share this under-appreciated varietal with you! Only three barrels produced.

Varietal Composition and Appellation/Fruit Sourcing:

Willcox AVA – Cochise County, AZ

97% Montepulciano from Cimarron Vineyard.

Cochise County, AZ, 4,300 ft. elevation. Harvested Sept. 18th

3% Aglianico from Cimarron Vineyard.

Cochise County, AZ, 4,300 ft. elevation. Harvested Sept. 18th

Sugar at harvest: 25.1 Brix

Cellar Notes:

Destemmed but not crushed to an open-top, 1.5-ton bin.

Lot was left ~20% whole cluster. Inoculated with specially selected yeasts (Clos).

Hand-punched 3-4 times daily.

Inoculated with Malolactic bacteria (Omega) around 3 Brix.

Pressed at dryness after 10 days skin contact.

Settled 1 day before barreling.

Aging:

Aged 11 months in 33% 2-year-old French (Damy Cooperage) and 67% neutral oak barrels. Twice racked. Filtered, but unfiltered.

Stats:

pH: 3.78

TA: 5.5 g/L

RS: <0.10%

Alcohol: 14.8%

Production: 74 cases

Drink now or cellar 5+ years

Winemaker: Joe Bechard

