chateau TUMBLEWEED

2020 Cimarron Graciano

Background:

This is our seventh vintage working with Graciano from Todd & Kelly Bostock's Cimarron Vineyard in Willcox and it now enjoys its own special niche in our portfolio. We always use a little bit in Earth Cuckoo and in LeBlend, but the vast majority goes toward vineyard and varietal designation for our wine club and tasting room. Graciano is traditionally regarded as a blending grape in its home country of Spain – often used in very small proportions. But the grape is rapidly gaining notoriety here in Arizona where it makes pretty, energetic wines with notes of bright red watermelon and spicy plum; juicy acidity and beautiful, small, grippy tannins. This Graciano is always one of the go-to wines at Chateau Tumbleweed. Unfortunately, 2020 was a low-yielding year and we were only able to set aside two barrels instead of our usual four. This stuff will go fast!

Varietal Composition and Appellation/Fruit Sourcing:

Willcox AVA – Cochise County, AZ

96% Graciano from Cimarron Vineyard.

Cochise County, AZ. 4,300 ft. elevation. Harvested Aug. 11th 3% Sangiovese from Cimarron Vineyard.

Cochise County, AZ. 4,300 ft. elevation. Harvested Aug. 14th 1% Graciano from Rhumb Line Vineyard.

Cochise County, AZ. 4,300 ft. elevation. Harvested Aug. 24th Sugar at harvest: 25.0 Brix

Cellar Notes:

Destemmed but not crushed to an open-top, 1.5-ton bin. Lot was left $\sim\!25\%$ whole cluster. Inoculated with specially selected yeasts (Clos). Hand-punched 3-4 times daily. Inoculated with Malolactic bacteria (Omega) around 6 Brix. Pressed at dryness after 10 days skin contact. Settled 1 day before barreling.

Aging:

Aged 5 months in 50% new French (Ermitage Cooperage) and 50% neutral oak barrels. Aged another 6 months in 100% neutral oak barrels. Twice racked. Filtered, but unfined.

Stats:

pH: 3.55 TA: 5.9 g/L RS: <0.10% Alcohol: 14.3%

Drink now or cellar 6+ years

Production: 49 cases Winemaker: Joe Bechard

