chateau TUMBLEWEED

2021 Earth Cuckoo

Background:

Since we first concocted this blend seven vintages ago, our idea was to make a special Spanish-style blend using some of the best barrels in the cellar. It's become so popular that we increased production over the past couple years from four barrels to 10! We always start the blend with some of our favorite Tempranillo barrels as the dark, rich core of the blend. We then select our worthiest Grenache for its light, strawberry fruit and add a splash of the best Graciano in the cellar for its acidity, spicy plum/watermelon character and fine tannins. We then age the blend for 18 months while giving it a touch of French and Eastern European oak. An homage to the wines of Rioja (with a fair amount of poetic license!).

Varietal Composition and Appellation/Fruit Sourcing:

Willcox AVA – Cochise County, Arizona

46% Tempranillo from Cimarron Vineyard.

Cochise County, AZ. 4,300 ft. elevation. Harvested on Aug. 25th & 27th

18% Tempranillo from Dos Amigos Vineyard.

Cochise County, AZ. 4,300 ft. elevation. Harvested on Sept. 5th

23% Grenache from Flying Leap Vineyards.

Cochise County, AZ. 4,300 ft. elevation. Harvested on Sept. 12th

13% Graciano from Cimarron Vineyard.

Cochise County, AZ. 4,300 ft. elevation. Harvested on Sept. 3rd

Sugar at harvest: 24.3 Brix average

Cellar Notes:

Destemmed but not crushed to open-top, ¾- and 1.5-ton bins. All lots were left an average of 17% whole-cluster. Inoculated with specially selected yeasts (T73, VRB, D254, Persy, V1116, UV43, Rhone2056 & CVRP). Hand punched 3-4 times daily. Inoculated with Malolactic bacteria (Omega) around 4 Brix average. Pressed at dryness after 10 days average skin contact. Settled 2 days average before barreling.

Aging:

Aged 5 months in 100% neutral oak and another 5 months in 10% new Hungarian and 90% neutral oak barrels. Aged 8 final months in 20% 1-year-old French (Damy & Giraud cooperages), 10% 1-year-old Carpathian (Giraud Cooperage), 10% new Hungarian (Dargaud et Jaegle Cooperage) and 60% neutral oak barrels. Thrice racked. Filtered, but unfined.

Stats:

pH: 3.90 TA: 5.7 g/L RS: <0.10% Alcohol: 14.4%

Production: 248 cases

Drink now or cellar 6+ years Winemaker: Joe Bechard

