chateau TUMBLEWEED

2022 Cimarron Graciano

Background:

The Graciano from Todd & Kelly Bostock's Cimarron Vineyard was our first true introduction to this special varietal (we now regularly source it from 3 different vineyards) and it enjoys a special reverence in our cellar. We always use a little bit in Earth Cuckoo and 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 lots of color and notes of bright red watermelon and spicy plum. Arizona Gracianos also have juicy acidity and beautiful, small, grippy tannins – making them regular staff and customer favorites. This Graciano demonstrates what we love so much about Cimarron: the wine is naturally balanced and has such amazing interplay between its acidity and tannic structure. And that zippy red fruit really pops this year! Only six barrels produced.

Varietal Composition and Appellation/Fruit Sourcing:

Willcox AVA - Cochise County, AZ

98% Graciano from Cimarron Vineyard.

Cochise County, AZ. 4,300 ft. elevation. Harvested Sept. 15th

1% Tempranillo from Cimarron Vineyard.

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

1% Graciano from Dos Amigos Vineyard.

Cochise County, AZ. 4,300 ft. elevation. Harvested Sept. 2nd

Sugar at harvest: 24.8 Brix

Cellar Notes:

Destemmed but not crushed to open-top, 3 /4-ton bins. Lot was left $\sim 25\%$ whole cluster. Inoculated with specially selected yeasts (VRB, UV43 & MT). Hand-punched 3-4 times daily. Inoculated with malolactic bacteria (Omega) around 5 Brix. Pressed at dryness after 11 days skin contact. Settled 2 days before barreling.

Aging:

Aged 5 months in 17% 1-year-old French (Ermitage Cooperage), 17% 1-year-old Eastern European (Damy Cooperage) and 66% neutral oak barrels. Aged another 6 months in 100% neutral oak barrels. Twice racked. Filtered, but unfined.

Stats:

pH: 3.84 TA: 5.6 g/L RS: <0.10% Alcohol: 14.6%

Drink now or cellar 6+ years

Production: 149 cases Winemaker: Joe Bechard

