

# chateau TUMBLEWEED

## 2022 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 varietals that we regularly purchase every year, but they also hook us up with little bits from their smaller and more experimental blocks when 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. While the 2021 Cimarron Montepulciano was more intense and muscular, the 2022 is slightly more balanced and restrained. Not too spicy or tannic, the wine is 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. And, we're excited to be able to share this under-appreciated varietal with you! Only five barrels produced.

### Varietal Composition and Appellation/Fruit Sourcing:

*Willcox AVA – Cochise County, AZ*

**96% Montepulciano** from Cimarron Vineyard.

*Cochise County, AZ, 4,300 ft. elevation. Harvested Sept. 29th*

**2% Aglianico** from Cimarron Vineyard.

*Cochise County, AZ, 4,300 ft. elevation. Harvested Sept. 30th*

**1% Sangiovese** from Cimarron Vineyard.

*Cochise County, AZ, 4,300 ft. elevation. Harvested Sept. 17th*

**1% Mourvedre** from Pillsbury Vineyard.

*Cochise County, AZ, 4,300 ft. elevation. Harvested Sept. 29th*

*Sugar at harvest: 24.4 Brix*

### Cellar Notes:

Destemmed but not crushed to open-top, 3/4-ton bins. Lot was left ~25% whole cluster. Inoculated with specially selected yeasts (BM45, D254 & Tango). Hand-punched 3-4 times daily. Inoculated with malolactic bacteria (Omega) around 1 Brix. Pressed at dryness after 9 days skin contact. Settled 2 days before barreling.

### Aging:

Aged 5 months in 100% neutral oak barrels. Aged another 6 months in 20% 1-year-old French (Ermitage Cooperage) and 80% neutral oak barrels. Twice racked. Filtered, but unfiltered.

### Stats:

pH: 3.87

TA: 5.6 g/L

RS: <0.10%

Alcohol: 14.5%

Production: 124 cases

Drink now or cellar 5+ years

Winemaker: Joe Bechard

