

chateau
TUMBLEWEED

2022 Earth Cuckoo

Background:

Since we first concocted this blend back in 2014, 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've had to gradually increase production from four barrels to 11! 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 minimal tannins. We then add a splash of the best Graciano in the cellar for its acidity, spicy plum/watermelon character and fine tannins. We 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

36% Tempranillo from Cimarron Vineyard.

Cochise County, AZ, 4,300 ft. elevation. Harvested on Aug. 27th & Sept. 2nd

29% Tempranillo from Dos Amigos Vineyard.

Cochise County, AZ, 4,300 ft. elevation. Harvested on Aug. 31st & Sept. 24th

14% Grenache from Cimarron Vineyard.

Cochise County, AZ, 4,300 ft. elevation. Harvested on Sept. 11th

7% Grenache from Rhumb Line Vineyard.

Cochise County, AZ, 4,300 ft. elevation. Harvested on Sept. 8th

7% Graciano from Dos Amigos Vineyard.

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

7% Graciano from Rhumb Line Vineyard.

Cochise County, AZ, 4,300 ft. elevation. Harvested on Sept. 13th

Sugar at harvest: 24.3 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 18% whole-cluster. Inoculated with specially selected yeasts (VRB, D254, V1116, UV43, CVRP, Clos, RC212 & D80). 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 6 months in 100% neutral oak and another 5 months in 7% 2-year-old French (Damy Cooperage) and 93% neutral oak barrels. Aged 7 final months in 8% 1-year-old French (Ermitage Cooperage), 8% 1-year-old Eastern European (Billon Cooperage) and 84% neutral oak barrels. Thrice racked. Filtered, but unfined.

Stats:

pH: 3.90

TA: 5.7 g/L

RS: <0.10%

Alcohol: 14.4%

Production: 312 cases

Drink now or cellar 6+ years

Winemaker: Joe Bechard

