

# chateau TUMBLEWEED

## 2022 Willy

### Background:

Willy is one of the first blends we ever dreamed up at Chateau Tumbleweed (way back in 2012!) and it's still one of our favorite wines to make every year. Around the time we first concocted this blend, we had begun looking at Grenache as the "Pinot Noir" of Arizona. Both grapes are lighter bodied and lower in tannin. And they both have a velvety texture, pure red fruit and a touch of spice. Grenache can just handle the AZ heat and monsoon rains a little better. This blend is an homage to the Pinot Noirs of Oregon and is also a great example of our approach to blending. By harmonizing the elegant red fruit, spice and silky femininity of AZ Grenache with the more powerful characters of Syrah and Tempranillo, we try, as best we can, to show our reverence to the wines that have had so much influence on a couple of us Tumbleweeds.

Only 15 barrels produced.

### Varietal Composition and Appellation/Fruit Sourcing:

*Willcox AVA – Arizona*

**33% Grenache** from Dos Amigos Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Sept. 21st

**11% Grenache** from Cimarron Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Sept. 11th

**11% Grenache** from Rhumb Line Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Sept. 8th

**11% Syrah** from Cimarron Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Sept. 6th

**6% Syrah** from Dos Amigos Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Sept. 11th

**6% Syrah** from Sierra Bonita Vineyard. Graham County, AZ. 4,400 ft. elevation. Harvested Sept. 21st

**11% Tempranillo** from Cimarron Vineyard. Cochise County, AZ. 4,300 ft. elev. Harvested Aug. 27th

**11% Tempranillo** from Dos Amigos Vineyard. Cochise County, AZ. 4,300 ft. elev. Harvested Aug. 31st

Sugar at harvest: 24.8 Brix average

### Cellar Notes:

Destemmed but not crushed to open-top, <sup>3</sup>/<sub>4</sub>- and 1.5-ton bins. Lots were left an average of ~25% whole-cluster. Inoculated with specially selected yeasts (D254, Clos, T73, MT, D80, GRE, V1116, RC212, Rhone 2226, Ionys WF & UV43). 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 5 months in 6% 1-year-old French (Damy Cooperage), 6% 2-year-old Hungarian (Dargaud ét Jaeglé Cooperage), 6% 3-year-old French (Ermitage Cooperage) and 82% neutral oak barrels. Aged another 6 months in 7% 1-year-old French (Damy Cooperage), 7% 1-year-old Eastern European (Damy Cooperage), 7% 2-year-old Hungarian (Dargaud ét Jaeglé Cooperage), 7% 3-year-old French (Ermitage Cooperage) and 72% neutral oak barrels. Twice racked. Filtered, but unfiltered.

### Stats:

pH: 3.92

RS: <0.10%

Production: 360 cases

TA: 5.6 g/L

Alcohol: 14.6%

Drink now or cellar 5+ years

Winemaker: Joe Bechard

