

chateau TUMBLEWEED

2023 Cimarron Vineyard Aglianico

Background:

Over the past 12 vintages, Cimarron Vineyard has proven time and time again why it's one of our most important fruit sources. There are more than 20 varietals planted in varying-size blocks on this 37-acre vineyard. While we're always happy to work with some of the Cimarron standards, we also regularly pester owners Todd and Kelly Bostock to let us tinker with some of their more esoteric and experimental varietals. And, every year we can get our hands on it, this Aglianico makes one of the best wines of the vintage. Although this varietal ripens a little late – presenting a few challenges near the end of the season – it seems like it was meant for Arizona. This wine has intense, spicy, dark currant and boysenberry fruit with a hint of black licorice, grippy tannins and juicy acidity. It's so good but in such short supply that we count ourselves lucky when we are able to make more than two barrels! Only three barrels produced.

Varietal Composition and Appellation/Fruit Sourcing:

Willcox AVA – Cochise County, AZ

95% Aglianico from Cimarron Vineyard.

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

Sugar at harvest: 23.8 Brix

Cellar Notes:

Destemmed but not crushed to open-top, $\frac{3}{4}$ -ton bins.
Inoculated with specially selected yeasts (Tango & CVRP).
Hand-punched 3-4 times daily.
Inoculated with malolactic bacteria (Omega) around 5 Brix.
Pressed at dryness after 11 days skin contact.
Settled 1 day before barreling.

Aging:

Aged 5 months in 33% new French (Ermitage Cooperage) and 67% neutral oak barrels. Aged another 6 months in 100% neutral oak barrels.
Twice racked. Filtered, but unfinned.

Stats:

pH: 3.50
TA: 6.1 g/L
RS: <0.10%
Alcohol: 14.0%
Production: 74 cases
Drink now or cellar 7+ years
Winemaker: Joe Bechard

