

chateau TUMBLEWEED

2023 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 varieties 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 handful of times now, and, like the Cimarron Aglianico, it's always a big hit in the cellar. This was one of the best vintages we've seen in Arizona and this wine definitely shows it. Not too spicy or powerful, it has spectacular balance with bright notes of creamy cherry cola, small silky tannins and a soft, welcoming palate. We're so excited to have the opportunity to share this under-appreciated varietal with you! Only five barrels produced.

Varietal Composition and Appellation/Fruit Sourcing:

Willcox AVA – Cochise County, AZ

95% Montepulciano from Cimarron Vineyard.

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

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, MT & Tango).

Hand-punched 3-4 times daily.

Inoculated with malolactic bacteria (Omega) around 3 Brix.

Pressed at dryness after 10 days skin contact.

Settled 3 days before barreling.

Aging:

Aged 5 months in 20% new French (Damy Cooperage) and 80% neutral oak barrels. Aged another 6 months in 100% neutral oak barrels.

Twice racked. Filtered, but unfiltered.

Stats:

pH: 3.87

TA: 5.7 g/L

RS: <0.10%

Alcohol: 14.4%

Production: 124 cases

Drink now or cellar 5+ years

Winemaker: Joe Bechard

