

chateau TUMBLEWEED

2023 Cimarron Vineyard Mourvedre

Background:

We love Mourvedre at Chateau Tumbleweed. It's a fairly vigorous and later-ripening varietal, which can pose some challenges in our state's high-desert vineyards – especially during difficult monsoons and colder years. But when it all works out, Arizona Mourvedre is truly something special. With its brighter red fruit, light spice, earthy notes and slightly wild edge, this varietal is a great match with our high-desert terroir. This bottling from the Cimarron Vineyard in Kansas Settlement (just south of Willcox) has the wild, funky spice so typical of Mourvedre in AZ, but that character is more tempered at Cimarron, giving way for the grape's pure, clean fruit to shine through. And there's just something ethereal in the way the spice, fruit and texture come together in the finish! Only seven barrels produced.

Varietal Composition and Appellation/Fruit Sourcing:

Willcox AVA – Cochise County, AZ

98% Mourvedre from Cimarron Vineyard.

Cochise County, AZ. 4,300 ft. elevation. Harvested Sept. 15th

Sugar at harvest: 24.7 Brix

Cellar Notes:

Destemmed but not crushed to open-top, $\frac{3}{4}$ -ton bins.

Lot was left ~17% whole-cluster.

Inoculated with specially selected yeasts (3001, RC212, UV43, Clos & MT).

Hand-punched 3-4 times daily.

Inoculated with malolactic bacteria (Omega) around 3 Brix.

Pressed at dryness after 10 days skin contact.

Settled 4 days before barreling.

Aging:

Aged 11 months in 14% new French (Billon Cooperage) and 86% neutral oak barrels. Twice racked. Filtered, but unfined.

Stats:

pH: 3.95

TA: 5.8 g/L

RS: <0.10%

Alcohol: 14.5%

Production: 173 cases

Drink now or cellar 5+ years

Winemaker: Joe Bechard

