chateau TUMBLEWEED

2023 Fancy Foreign Language Blend

Background:

Some of Chateau Tumbleweed's more die-hard fans might remember a blend of Barbera and Syrah we made back in 2012 called Fancy Foreign Language Blend. We retired the label after that one vintage as we've no longer been able to reliably source Barbera in Arizona. But we always liked the concept behind that blend. As the years have gone on, our access to Sangiovese and Tempranillo has expanded significantly – enough that we thought we might try a new twist on an old favorite. This uncommon blend brings two wildly different varietals together in an act of remarkable balance. The bright acidity and cherry fruit of the Sangiovese melds so beautifully with the rich, dark fruit of Tempranillo. And the savory, basil-y note of the Sangio plays with the salinity of the Tempranillo in an intriguing way. We've been considering this blend for a couple years now and we're so happy we finally gave it a try. It's going to go fast! Only 4 barrels produced.

Varietal Composition and Appellation/Fruit Sourcing:

Willcox AVA – Cochise County, AZ

51% Sangiovese *from Cimarron Vineyard.*
Cochise County, AZ. 4,300 ft. elevation. Harvested Sept. 10th
49% Tempranillo *from Dos Amigo Vineyard.*
Cochise County, AZ. 4,300 ft. elevation. Harvested Sept. 17th

Sugar at harvest: 24.4 Brix average

Cellar Notes:

Destemmed but not crushed to open-top, ¾- and 1.5-ton bins. Lots were left an average of ~23% whole-cluster. Inoculated with specially selected yeasts (D254, Clos, MT, RC212, BM45, VRB, 3001 & Ionys WF). 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 3 days average before barreling.

Aging:

Aged 11 months in 25% 2-year-old French (Ermitage & Billon cooperages) and 75% neutral oak barrels. Twice racked. Filtered, but unfined.

Stats:

pH: 3.95
TA: 5.7 g/L
RS: <0.10%
Alcohol: 14.3%
Production: 99 cases
Drink now or cellar up to 5+ years
Winemaker: Joe Bechard