

# chateau TUMBLEWEED

## 2023 Le Blend

### Background:

LeBlend began in 2014 as a one-off, kitchen-sink blend of components that remained after assembling our other wines. There was some thought that went into it. We were aiming to balance our lighter, fruitier, leftover Italian varietals with the darker characters of varietals like Syrah, Tempranillo and Petite Sirah to make a soft, easy-drinking wine with a broad range of fruit characters. Because of the surprising popularity of that first vintage, we added LeBlend to our regular portfolio and now source fruit more specifically for it. The composition still changes every year, but LeBlend has a definite theme and identity now. It has also quite accidentally become one of our best sellers! This year's vintage is food-friendly as always with fresh acidity; bright, red fruit and a surprising grip to the finish. Only 12 barrels produced.

### Varietal Composition and Appellation/Fruit Sourcing:

*Willcox AVA – Arizona*

**56% Sangiovese** from Cimarron Vineyard.

*Cochise County, AZ, 4,300 ft. elevation. Harvested Sept. 10th*

**14% Tempranillo** from Cimarron Vineyard.

*Cochise County, AZ, 4,300 ft. elevation. Harvested Aug. 25th & 30th*

**2% Tempranillo** from Dos Amigos Vineyard.

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

**8% Graciano** from Cimarron Vineyard.

*Cochise County, AZ, 4,300 ft. elevation. Harvested Aug. 30th*

**8% Graciano** from Rhumb Line Vineyard.

*Cochise County, AZ, 4,300 ft. elevation. Harvested Aug. 25th*

**8% Cabernet Franc** from Sierra Bonita Vineyard.

*Graham County, AZ, 4,400 ft. elevation. Harvested Sept. 28th*

**3% Grenache** from Dos Amigos Vineyard.

*Cochise County, AZ, 4,300 ft. elevation. Harvested Sept. 2nd*

**1% Syrah** from Cimarron Vineyard.

*Cochise County, AZ, 4,300 ft. elevation. Harvested Sept. 2nd*

*Sugar at harvest: 24.4 Brix average*

### Cellar Notes:

Destemmed but not crushed to open-top, 3/4- and 1.5-ton bins. Lots were left an average of ~20% whole-cluster. Inoculated with specially selected yeasts (BM45, T73, Clos, MT, RC212, D254, CVRP, Tango, 3001, VRB, BDX, Ionys WF, UV43 & V1116). Hand-punched 3-4 times daily. Inoculated with malolactic bacteria (Omega) around 6 Brix average. Pressed at dryness after 10 days average skin contact.

Settled 2 days average before barreling.

### Aging:

Aged 5 months in 8% new French (Billon Cooperage) and 92% neutral oak barrels.

Aged another 6 months in 16% new French (Billon & Damy cooperages) and

84% neutral oak barrels. Twice racked. Filtered, but unfinned.

### Stats:

pH: 3.83

RS: <0.10%

Production: 298 cases

Winemaker: Joe Bechard

TA: 5.8 g/L

Alcohol: 14.5%

Drink now or cellar 5+ years

