

# chateau TUMBLEWEED

## 2023 The Bigness

### Background:

We made a Tempranillo in 2012 and 2013 called “The Bigness,” then cast the label aside after improvements to our fruit sourcing. But over the past 5 or 6 vintages, we’ve had a few wines that have brought that label out of retirement and helped us re-imagine and redefine what the “Bigness” is. Sure, we make 99% of our agricultural products with surgical precision. But occasionally, we miss the mark and let things get a little too ripe. When we find a blend that we think stands up beautifully to the added weight, we now consider it for this label! Due the logistical challenges of receiving 24 varietals from 8 different vineyards, we had to let the Cimarron Syrah hang on the vine longer than we wanted in 2023. While we thought it a little too ripe for vineyard designation, this Syrah still shows a lot of grace at higher alcohols. We then begged our partners at D.A. Ranch Vineyards for two barrels of their House Mountain Vineyard Syrah from a riper pick to add tannin and complete the dark, rich base of Syrah. To add complexity and balance the Syrah’s higher alcohol, we then added some of our darkest, richest Graciano and Tempranillo and some nice, bold Cab Sauv. This wine is big and beautiful – and quickly becoming one of our fastest sellers! Only 12 barrels produced.

### Varietal Composition and Appellation/Fruit Sourcing:

Arizona

**29% Syrah** from Cimarron Vineyard.

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

**16% Syrah** from House Mountain Vineyard.

Yavapai County, AZ. 3,500 ft. elevation. Harvested Sept. 1st

**23% Tempranillo** from Dos Amigos Vineyard.

Cochise County, AZ. 4,300 ft. elevation. Harvested Sept. 19th

**16% Graciano** from Dos Amigos Vineyard.

Cochise County, AZ. 4,300 ft. elevation. Harvested Sept. 8th

**16% Cabernet Sauvignon** from Sierra Bonita Vineyard.

Graham County, AZ. 4,400 ft. elevation. Harvested Oct. 3rd

Sugar at harvest: 25.0 Brix average

### Cellar Notes:

Destemmed but not crushed to open-top, 3/4- and 1.5-ton bins. Lots were left an average of ~15% whole-cluster. Inoculated with specially selected yeasts (RC212, T73, CVRP, Ionys WF, 3001, Tango, MT, BDX, V1116 & UV43). Hand punched 3-4 times daily. Inoculated with malolactic bacteria (Omega) around 7 Brix. Pressed at dryness after 12 days average skin contact. Settled 3 days average before barreling.

### Aging:

Aged 5 months in 8% 2-year-old French (Billon Cooperage), 8% 2-year-old Eastern European (European Coopers), 8% 3-year-old French (Damy Cooperage) and 76% neutral oak barrels. Aged another 6 months in 16% 2-year-old Eastern European (European & Dargaud ét Jaeglé cooperages), 8% 2-year-old French (Billon Cooperage), 8% 3-year-old French (Damy Cooperage) and 68% neutral oak barrels. Twice racked. Filtered, but unfined.

### Stats:

pH: 3.93

RS: <0.10%

Production: 297 cases

Winemaker: Joe Bechard

TA: 5.8 g/L

Alcohol: 14.8%

Drink now or cellar 6+ years

