TUMBLEWEED

2015 The Descendants

Background:

The bright tropical fruit, spice and higher acid of the Verdelho complement and balance the Viognier's softer notes of quince, pear and white blossoms. Every year this blend has a silky, clean palate and bright aromatics that pair with a broad range of foods.

Varietal Composition and Appellation/Fruit Sourcing:

67% Viognier from Deep Sky Vineyard. Cochise County, AZ. 4,300 Ft. elevation. Harvested Aug. 20th 33% Verdelho from Dragoon Mountain Vineyard. Cochise County, AZ. 4,300 Ft. elevation. Harvested Aug. 13th

Sugar at harvest: 23.5 Brix average.

Cellar Notes:

Pressed whole-cluster.

Juice then settled 48 hours, racked, and inoculated with specially selected yeasts (Rhone4600 & QA23). Fermented in stainless steel at 55 F for 20 days average.

Malolactic fermentation inhibited.

Aging:

Both components were aged 3+ months in 100% neutral French oak (without lees stirring) prior to blending.

Blend was held 3 additional months in stainless steel before bottling. This wine saw only minimal cold-stabilization, did NOT undergo heat stabilization and is filtered, but un-fined.

Stats:

pH: 3.46 TA: 6.0 g/L RS: <0.10% Alcohol: 13.6% Drink within 1-2 years

Production: 72 cases
Winemaker: Joe Bechard

