TUMBLEWEED

2016 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 sleek, clean palate and bright aromatics that pair with a broad range of foods. This is one of our two larger white blends of 2016 at a mere 120 cases.

Varietal Composition and Appellation/Fruit Sourcing:

Willcox AVA

67% Viognier from Deep Sky Vineyard. Cochise County, AZ. 4,300 Ft. elevation. Harvested Aug. 16th 33% Verdelho from Dragoon Mountain Vineyard. Cochise County, AZ. 4,300 Ft. elevation. Harvested Aug. 15th

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 17 days average.

Malolactic fermentation inhibited

Aging:

Aged 4 months in 100% neutral French oak (without lees stirring) and 3 months in stainless steel.

This wine saw only minimal cold-stabilization, did NOT undergo heat stabilization and is filtered, but un-fined.

Stats:

pH: 3.52 TA: 6.4 g/L RS: <0.10% Alcohol: 14.0% Drink within 1-2 years Production: 120 cases Winemaker: Joe Bechard

