

chateau TUMBLEWEED

2022 Dos Amigos Vineyard Picpoul Blanc

Background:

Since we opened the winery in 2015, our Picpoul Blanc has been one of our most popular wines. It usually sells out in a couple months. That's mostly because it's delicious, but also because we'd only been able to source one ton (60 cases) of this varietal from Cimarron Vineyard every year. Imagine our delight when we recently discovered that Cimarron Vineyard Manager Juan Alba has his own planting of Picpoul just coming on line. Now we have so much Picpoul we can make it in two styles. Unlike the 2022 Picpoul from Cimarron Vineyard, these grapes were picked a little riper (around 22.8 Brix instead of 20) and we allowed this one to complete fermentation leaving no residual sugar. This wine has a bright, lemony character and razor-sharp acidity, which is a perfect pairing for a hot AZ day. We're so happy to have more great Picpoul in the cellar!

Varietal Composition and Appellation/Fruit Sourcing:

Willcox AVA – Cochise County, AZ

100% Picpoul Blanc from *Dos Amigos Vineyard*.

Cochise County, AZ, 4,300 ft. elevation. Harvested on September 13th

Sugar at harvest: 22.8 Brix.

Cellar Notes:

Pressed whole-cluster.

Juice then settled 48 hours, racked and inoculated with specially selected yeasts (Rhône4600). Fermented in stainless steel at 55 F for 19 days.

Malolactic fermentation inhibited.

Aging:

Aged 6 months in stainless steel (without lees stirring).

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

Stats:

pH: 3.30

TA: 6.2 g/L

RS: <0.10%

Alcohol: 14.0%

Drink within 1-2 years

Production: 218 cases

Winemaker: Joe Bechard

