

chateau
TUMBLEWEED

2014 Arneis

Background:

This crisp, full bodied Arneis has a special spot in our winemaker's heart. Known as the "little rascal" in Piedmont, Italy where it originated, this varietal can be somewhat difficult to grow. We've found this AZ planting to make amazingly complex wines with gorgeous lime, pear, apple and white blossom characters complemented by an elegant texture.

Varietal Composition and Appellation/Fruit Sourcing:

100% Arneis from Dragoon Mountain Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested on Aug 23rd

Sugar at harvest: 23.2 Brix

Cellar Notes:

Pressed whole-cluster.

Juice then settled 48 hours, racked, and inoculated with specially selected yeasts (QA23).

Fermented in stainless steel at 55 F for 20 days.

Malolactic fermentation inhibited.

Aging:

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

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

Stats:

pH: 3.52

TA: 5.4 g/L

RS: <.10%

Alcohol: 14.0%

Drink within 1-2 years

Production: 74 cases

Winemaker: Joe Bechard

