

chateau
TUMBLEWEED

2014 Rosé

Background:

We made this bone-dry rosé by whole-cluster pressing Sangiovese grapes and pulling ~15% “saigne” from red Sangiovese fermenters shortly after de-stemming. Once fermentation was complete, we added a touch of Graciano from a red batch late in its fermentation to add color and spice. This signature Tumbleweed rosé is marked by bright red fruit, a food-friendly crispness and a silky finish.

Varietal Composition and Appellation/Fruit Sourcing:

95% Sangiovese from Fort Bowie Vineyard. Cochise County, AZ. 3,900 ft. elevation. Harvested on Sept. 26th
5% Graciano from Cimarron Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested on Sept. 3rd

Sugar at harvest: 22.2 Brix

Cellar Notes:

Pressed whole-cluster. An additional ~15% volume was pulled from red Sangiovese fermenters shortly after destemming (saigné). Juice then settled 48 hours, racked, and inoculated with specially selected yeasts (VIN 13). Graciano was pulled from a red batch late in fermentation. Fermented in stainless steel at 55 F for 20 days. Malolactic fermentation inhibited.

Aging:

Aged 6+ months in stainless steel.
This wine saw only minimal cold-stabilization, did NOT undergo heat stabilization and is filtered, but un-fined.

Stats:

pH: 3.55
TA: 5.9 g/L
RS: <.10%
Alcohol: 13.3%
Drink within 1-2 years
Production: 60 cases
Winemaker: Joe Bechard

