

chateau TUMBLEWEED

2015 Arneis

Background:

Arneis has officially found 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. We enhanced the texture this year by fermenting in neutral French oak.

Varietal Composition and Appellation/Fruit Sourcing:

100% Arneis from Dragoon Mountain Vineyards. Cochise County, AZ. 4,300 ft. elevation. Harvested on Aug. 18th

Sugar at harvest: 23.1 Brix.

Cellar Notes:

Pressed whole-cluster.

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

Fermented in two neutral French oak barrels for 24 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: 3.39

TA: 5.6 g/L

RS: <.10%

Alcohol: 13.4%

Drink within 1-2 years

Production: 40 cases

Winemaker: Joe Bechard

