

chateau  
**TUMBLEWEED**

# 2015 Cimarron Vineyard Picpoul Blanc

## Background:

Picpoul Blanc (which translates to “lip-stinger”) is known for its bright, lemony character and razor sharp acidity. We picked this fruit fairly early (20.5 Brix) and arrested the fermentation with about ½% residual sugar to balance the impact of the grape’s high acid. This remarkably light and refreshing wine is more reminiscent of a lemon-lime soda pop than our typical white wines. A perfect pairing for a hot AZ day!

## Varietal Composition and Appellation/Fruit Sourcing:

97% Picpoul Blanc from Cimarron Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested on Aug. 26th  
3% Albariño from Dragoon Mountain Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested on Aug. 13th

Sugar at harvest: 20.5 Brix.

## Cellar Notes:

*Pressed whole-cluster.*

*Juice then settled 48 hours, racked, and inoculated with specially selected yeasts (Rhone4600).*

*Fermented in stainless steel at 55 F for 19 days. Fermentation arrested around ½% residual sugar.*

*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: 3.28*

*TA: 6.0 g/L*

*RS: .50%*

*Alcohol: 11.8%*

*Drink within 1-2 years*

*Production: 65 cases*

*Winemaker: Joe Bechard*

