

chateau
TUMBLEWEED

2015 D.A. Ranch Late Harvest Seyval Blanc

Background:

Chateau Tumbleweed's first stab at a dessert wine, this late-harvest Seyval Blanc was sourced from our friends at the D.A. Ranch Vineyard in Page Springs. We let this fruit hang an extra 6 weeks, resulting in very ripe, concentrated flavors and almost 30% sugar at harvest. We arrested fermentation around 12% alcohol, leaving 8-9% residual sugar to balance the wine's high acid and ripe flavor. Intense honey, citrus, banana and dried flower notes pair with a range of desserts or serve just fine as dessert alone.

Varietal Composition and Appellation/Fruit Sourcing:

100% Seyval Blanc from D.A. Ranch Vineyard. Yavapai County, AZ, 3,500 ft. elevation. Harvested on Oct. 15th

Sugar at harvest: 29.2 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 19 days. Fermentation arrested around 8% 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: 3.50

TA: 8.0 g/L

RS: 8.5%

Alcohol: 11.8%

Drink within 1-3 years

Production: 42 cases of half-bottles

Winemaker: Joe Bechard

