

chateau
TUMBLEWEED

2015 Rosé

Background:

We made this bone-dry rosé by whole-cluster pressing Barbera grapes and cold-fermenting the clean, lightly colored juice. This signature Tumbleweed rosé is marked by bright red fruit, a food-friendly crispness and a silky finish.

Varietal Composition and Appellation/Fruit Sourcing:

100% Barbera from Dragoon Mountain Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested on Aug 26th

Sugar at harvest: 23.1 Brix.

Cellar Notes:

Pressed whole-cluster.

Juice then settled 48 hours, racked, and inoculated with specially selected yeasts (Rhone2056).

Fermented in stainless steel at 55 F for 26 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: 3.40

TA: 6.1 g/L

RS: <.10%

Alcohol: 13.3%

Drink within 1-2 years

Production: 110 cases

Winemaker: Joe Bechard

