

chateau
TUMBLEWEED

2016 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 (21.7 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:

Willcox AVA

100% Picpoul Blanc from Cimarron Vineyard, Cochise County, AZ. 4,200 ft. elevation. Harvested on Aug. 25th

Sugar at harvest: 21.7 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 26 days. Fermentation arrested around ½% residual sugar.

Malolactic fermentation inhibited.

Aging:

Aged 7 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: 5.9 g/L

RS: 0.50%

Alcohol: 12.5%

Drink within 1-2 years

Production: 56 cases

Winemaker: Joe Bechard

