

chateau  
**TUMBLEWEED**

## 2016 DA Ranch “Steven” Seyval Blanc

### Background:

One of the many cool things about our partnership with the Petznick Family from D.A. Ranch is that we now have access to very small amounts of high-quality Verde Valley grapes thoughtfully managed by our own Jeff Hendricks. This Seyval Blanc came from the same pick as D.A. Ranch’s “Willow White,” but instead of fermenting in stainless steel, we fermented our portion in one neutral and one brand new French oak barrel. While the “Willow White” is slightly more crisp and refreshing, our release has more spice and brioche character and a little more roundness on the palate. Perhaps this grape is more versatile than we first thought!

### Varietal Composition and Appellation/Fruit Sourcing:

100% Seyval Blanc from D.A. Ranch Vineyard. Yavapai County, AZ. 3,500 ft. elevation. Harvested on Sept. 14th

Sugar at harvest: 23.0 Brix.

### Cellar Notes:

*Pressed whole-cluster.*

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

*Fermented in 50% new and 50% neutral French oak (Rousseau Cooperage) at 65F for 12 days.*

*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: 3.59*

*TA: 6.6 g/L*

*RS: <0.10%*

*Alcohol: 13.8%*

*Drink within 1-2 years*

*Production: 40 cases*

*Winemaker: Joe Bechard*

