

chateau
TUMBLEWEED

2016 Miss Sandy Jones

Background:

The richer, melony Chardonnay is embellished and contrasted by the focused tropical fruit and unique spice of Verdelho. A complex white wine with a silky texture and aromatics that pair with a range of foods, this is one of our two larger white blends of 2016 at a mere 110 cases.

Varietal Composition and Appellation/Fruit Sourcing:

Willcox AVA

56% Chardonnay from Carlson Creek Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Aug. 8th
44% Verdelho from Dragoon Mountain Vineyards. Cochise County, AZ. 4,300 ft. elevation. Harvested Aug. 15th

Sugar at harvest: 23.3 Brix average.

Cellar Notes:

Pressed whole-cluster.

Juice then settled 48 hours, racked, and inoculated with specially selected yeasts (Rhône4600 & QA23).

Fermented in stainless steel at 55 F for 18 days average.

Malolactic fermentation inhibited.

Aging:

Aged 4 months in stainless steel and 3 months in 100% neutral French oak (without lees stirring).

This wine saw only minimal cold-stabilization, did NOT undergo heat stabilization and is filtered, but un-fined.

Stats:

pH: 3.55

TA: 6.2 g/L

RS: <0.10%

Alcohol: 13.6%

Drink within 1-2 years

Production: 110 cases

Winemaker: Joe Bechard

