

chateau  
**TUMBLEWEED**

## 2016 Rosé

### Background:

We made this bone-dry rosé by whole-cluster pressing Barbera, Tempranillo and Mourvedre grapes and cold-fermenting the clean, lightly colored juice in separate tanks. After fermentation, the three components were blended and held entirely in stainless steel. This signature Tumbleweed rosé is marked by bright red fruit, a food-friendly crispness and a sleek finish.

### Varietal Composition and Appellation/Fruit Sourcing:

45% Barbera from Dragoon Mountain Vineyard, Cochise County, AZ. 4,200 ft. elevation. Harvested on Sept. 5th

35% Tempranillo from Cimarron Vineyard, Cochise County, AZ. 4,200 ft. elevation. Harvested on Aug. 17th

20% Mourvedre from Pillsbury Vineyard, Cochise County, AZ. 4,300 ft. elevation. Harvested on Aug. 27th

Sugar at harvest: 23.2 Brix average

### Cellar Notes:

Pressed whole-cluster.

Juice then settled 48 hours, racked, and inoculated with specially selected yeasts (Rhone4600, Rhone2056, D254).

Fermented in stainless steel at 55 F for 24 days average.

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: 3.53

TA: 5.9 g/L

RS: <0.10%

Alcohol: 13.5%

Drink within 1-2 years

Production: 225 cases

Winemaker: Joe Bechard

