

chateau
TUMBLEWEED

2017 Arneis

Background:

This is our fifth vintage working with this little planting of Arneis from Dragoon Mountain Vineyard. While we love working with this grape, it comes from a tiny block (only ~1/3 acre) that doesn't yield a lot of fruit. In 2017 we got less than a half-ton, which produced only 1 barrel of wine. This is the richest vintage we've seen yet, but the wine still exhibits the varietal's classic delicate complexity of lime, pear, apple and white blossom characters.

Varietal Composition and Appellation/Fruit Sourcing:

Willcox AVA

98% Arneis from Dragoon Mountain Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested on Aug. 10th
2% Chardonnay from Buhl Memorial Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested on Aug. 8th

Sugar at harvest: 22.9 Brix.

Cellar Notes:

Pressed whole-cluster.

Juice then settled 48 hours, racked, and inoculated with specially selected yeasts (R4600).

Fermented in one neutral French oak barrel at 65F for 15 days.

Malolactic fermentation inhibited.

Aging:

Aged 4 months in one neutral French oak barrel (without lees stirring) and 2 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: 6.3 g/L

RS: <0.10%

Alcohol: 14.0%

Drink within 1-2 years

Production: 24 cases

Winemaker: Joe Bechard

