

chateau
TUMBLEWEED

2017 Miss Sandy Jones

Background:

For the past five vintages of this blend, we've used the focused tropical fruit and unique spice of Verdelho to embellish and contrast the richer, melony characters of Chardonnay. It always results in a complex white wine with a silky, glyceriney texture and intense aromatics that are classically Arizona. Miss Sandy Jones is a versatile wine that pairs with a range of foods and occasions and is our largest white blend of 2017 at only 200 cases.

Varietal Composition and Appellation/Fruit Sourcing:

Willcox AVA

58% Chardonnay from Buhl Memorial Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Aug. 8th
42% Verdelho from Dragoon Mountain Vineyards. Cochise County, AZ. 4,300 ft. elevation. Harvested Aug. 11th

Sugar at harvest: 22.8 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 6 months in stainless steel.

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

Stats:

pH: 3.44

TA: 7.5 g/L

RS: <0.10%

Alcohol: 13.4%

Drink within 1-2 years

Production: 200 cases

Winemaker: Joe Bechard

