

chateau  
**TUMBLEWEED**

# 2017 Ramada Thompson

## Background:

A serious shortage of Vermentino at Dragoon Mountain Vineyard threw our 2017 white wine plan for a bit of a loop. We almost bailed on the measly 1/3-ton hanging in the vineyard, but, knowing that we might end up short on whites for the vintage, we brought it in and fermented the resulting 50 gallons of juice in a neutral French barrel. After fermentation, we wrote it off as filler for a blend and just topped the barrel with whatever we had available at the time (Verdelho). Much later in the season, we made a white port of Malvasia from Pillsbury Vineyard. As we tried to figure out what to do with the leftover from that batch, we realized how awesome the Vermentino was tasting – and how much better it tasted with a dash of Malvasia. This tasty little one-off is a great lesson that we shouldn't rush to judgment and should always be open to possibilities!

## Varietal Composition and Appellation/Fruit Sourcing:

*Willcox AVA*

72% Vermentino from Dragoon Mountain Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested on Aug. 18  
15% Malvasia Bianca from Pillsbury Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested on Sept. 12  
12% Verdelho from Dragoon Mountain Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested on Aug. 11  
1% Arneis from Dragoon Mountain Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested on Aug. 11

*Sugar at harvest: 21.9 Brix average.*

## Cellar Notes:

*Pressed whole-cluster.*

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

*Vermentino was fermented in one neutral French oak barrel at 65 F for 10 days.*

*All other components were fermented separately in stainless steel*

*at 55 F for 19 days average.*

*Malolactic fermentation inhibited.*

## Aging:

*Aged 4 months in neutral French oak (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: 6.5 g/L*

*RS: <0.10%*

*Alcohol: 13.1%*

*Drink within 1-2 years*

*Production: 29 cases*

*Winemaker: Joe Bechard*

