

chateau
TUMBLEWEED

2017 Rosé

Background:

We made this bone-dry rosé by whole-cluster pressing Barbera, Sangiovese and Grenache 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, jolly rancher-fruit; a food-friendly crispness and a sleek finish.

Varietal Composition and Appellation/Fruit Sourcing:

Willcox AVA

56% Barbera from Dragoon Mountain Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested on Aug 30th

23% Grenache from Dos Amigos Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested on Aug 17th

21% Sangiovese from Cimarron Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested on Aug 12th

Sugar at harvest: 22.5 Brix average.

Cellar Notes:

Pressed whole-cluster.

Juice then settled 48 hours, racked, and inoculated with specially selected yeasts (BM45, Rhone2056, D254).

Fermented in stainless steel at 55 F for 24 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: 3.43

TA: 5.9 g/L

RS: <0.10%

Alcohol: 13.4%

Drink within 1-2 years

Production: 270 cases

Winemaker: Joe Bechard

