

chateau
TUMBLEWEED

2018 Cimarron Vineyard Picpoul Blanc

Background:

Picpoul Blanc (which translates to “lip-stinger”) is known for its bright, lemony character and razor sharp acidity. We picked this fruit fairly early (20.2 Brix) and arrested the fermentation with about ½% residual sugar to balance the impact of the grape’s high acid. This remarkably light and refreshing wine is more reminiscent of a lemon-lime soda pop than our typical white wines. It’s also a perfect pairing for a hot AZ day – which is probably why it always sells out so fast!

Varietal Composition and Appellation/Fruit Sourcing:

Willcox AVA

100% Picpoul Blanc from Cimarron Vineyard. Cochise County, AZ, 4,300 ft. elevation. Harvested on Aug. 13th

Sugar at harvest: 20.2 Brix.

Cellar Notes:

Pressed whole-cluster.

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

Fermented in stainless steel at 55 F for 35 days. Fermentation arrested around ½% residual sugar.

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 unfined.

Stats:

pH: 3.15

TA: 6.4 g/L

RS: 0.5%

Alcohol: 12.0%

Drink within 1-2 years

Production: 65 cases

Winemaker: Joe Bechard

