

chateau
TUMBLEWEED

2018 Miss Sandy Jones

Background:

In 2018, we learned that we can no longer source the Verdelho that has always been a large component of this blend. We were able to weasel one more half-ton, but that was “goodbye” to a varietal we’ve truly come to love. In place of the missing Verdelho this year, we used Grenache Blanc from the Sierra Bonita Vineyard in Graham County. Its high total acidity and bright citrus fruit gives focus to the softer, melon characters of the Chardonnay, while the smaller-than-usual addition of Verdelho lends spice and more tropical fruit notes. Although the blend is a little different, we think this year’s Sandy Jones rivals some of the best vintages from our past.

Varietal Composition and Appellation/Fruit Sourcing:

Willcox AVA

48% Chardonnay from Carlson Creek Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Aug. 2nd
23% Chardonnay from Buhl Memorial Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested July 31st
16% Verdelho from Dragoon Mountain Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Aug. 8th
13% Grenache Blanc from Sierra Bonita Vineyard. Graham County, AZ. 4,300 ft. elevation. Harvested Sept. 15th

Sugar at harvest: 22.7 Brix average.

Cellar Notes:

Pressed whole-cluster.

Juice then settled 48 hours, racked and inoculated with specially selected yeasts (Rhone4600 & QA23).

Fermented in stainless steel at 55 F for 19 days average.

Malolactic fermentation inhibited.

Aging:

Aged 3 months in stainless steel and 3 months in 100% neutral French oak (without lees stirring).

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

Stats:

pH: 3.48

TA: 6.7 g/L

RS: <0.10%

Alcohol: 13.5%

Drink within 1-2 years

Production: 250 cases

Winemaker: Joe Bechard

