

chateau
TUMBLEWEED

2018 Rosé

Background:

The most logistically challenging rosé we've ever made, the 2018 combines six varietals and a few different approaches to rosé-making. The Sangiovese, Mourvedre and Grenache were whole-cluster pressed and separately fermented in stainless steel. The Tempranillo was destemmed and soaked on the skins 24 hours prior to pressing and fermentation in stainless steel. The Montepulciano was destemmed and fermented 5 days on the skins, pressed to barrel for fermentation, then transferred to stainless steel. The small Syrah component was bled (saignée) from a red fermenter after 24 hours skin contact and added to the Grenache tank prior to fermentation. The individual components were fermented completely dry, blended after harvest and aged in stainless. All that effort makes for a complex rosé with bright red fruit and a silky texture. This might just be our best rose yet!

Varietal Composition and Appellation/Fruit Sourcing:

Arizona

35% Sangiovese from Cimarron Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Aug 8th
20% Tempranillo from Yavapai College Vineyard. Yavapai County, AZ. 3,700 ft. elevation. Harvested Aug 18th
19% Mourvedre from Pillsbury Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Sept. 7th
18% Grenache from Sierra Bonita Vineyard. Graham County, AZ. 4,300 ft. elevation. Harvested Sept. 7th
6% Montepulciano from Cimarron Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Sept. 11th
2% Syrah from Sierra Bonita Vineyard. Graham County, AZ. 4,300 ft. elevation. Harvested Sept. 11th
Sugar at harvest: 22.3 Brix average.

Cellar Notes:

Tempranillo destemmed and soaked on skins 24 hours prior to pressing. Montepulciano destemmed and fermented on skins 5 days prior to pressing. Syrah pulled as saignée from red fermentation. All other varietals pressed whole-cluster. Juice then settled 48 hours, racked and inoculated with specially selected yeasts (BM45 & GRE). All lots fermented separately in stainless steel at 55 F for 27 days average. (Montepulciano fermented in oak barrels 15 days before transfer to stainless steel). 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: 3.43
TA: 6.2 g/L
RS: <0.10%
Alcohol: 13.3%
Drink within 1-2 years
Production: 325 cases
Winemaker: Joe Bechard

