

chateau TUMBLEWEED

2022 Rosé

Background:

We made this dry rosé by whole-cluster pressing Graciano, Tannat, Sangiovese and Grenache grapes, then cold-fermenting the clean, lightly colored juice in separate tanks. After fermentation, the four components were blended and held in stainless steel to preserve the wine's fresh fruit and juicy crispness. This signature Tumbleweed rosé is marked by bright, red Jolly Rancher fruit; a food-friendly acidity and a sleek, silky finish. This is a delicious, complex and balanced wine suited for any occasion!

Varietal Composition and Appellation/Fruit Sourcing:

Willcox AVA – Arizona

48% Graciano from *Dos Amigos Vineyard.*

Cochise County, AZ, 4,300 ft. elevation. Harvested on Sept. 4th & 11th

27% Tannat from *Dos Amigos Vineyard.*

Cochise County, AZ, 4,300 ft. elevation. Harvested on Sept. 4th

13% Sangiovese from *Cimarron Vineyard.*

Cochise County, AZ, 4,300 ft. elevation. Harvested on Sept. 2nd

12% Grenache from *Sierra Bonita Vineyard.*

Graham County, AZ, 4,400 ft. elevation. Harvested on Sept. 11th

Sugar at harvest: 22.7 Brix average.

Cellar Notes:

All varieties pressed whole-cluster.

Juice then settled 48 hours, racked and inoculated with specially selected yeasts (R-HST & OKAY).

All lots fermented separately in stainless steel at 55 F for 24 days average.

Malolactic fermentation inhibited.

Aging:

Aged 6 months in stainless steel (without lees stirring).

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

Stats:

pH: 3.47

TA: 6.0 g/L

RS: <0.10%

Alcohol: 13.8%

Drink within 1-2 years

Production: 550 cases

Winemaker: Joe Bechard

