

chateau
TUMBLEWEED

2014 Miss Sandy Jones

Background:

The neutral oak aged Chardonnay – slightly racier than the previous vintage – is embellished with the bright tropical fruit and unique spice of stainless steel aged Verdelho. A complex, fresh white wine with great texture and aromatics.

Varietal Composition and Appellation/Fruit Sourcing:

55% Verdelho from Dragoon Mountain Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Aug. 23rd
45% Chardonnay from Fort Bowie Vineyard. Cochise County, AZ. 3,800 ft. elevation. Harvested July 30th

Sugar at harvest: 22.8 Brix average.

Cellar Notes:

Pressed whole-cluster.

Juice then settled 48 hours, racked, and inoculated with specially selected yeasts (D254 & QA23).

Fermented in stainless steel at 55 F for 18 days average.

Malolactic fermentation inhibited.

Aging:

Chardonnay was aged 3+ months in 100% neutral French oak (without lees stirring) prior to blending. Verdelho was aged 3+ months in stainless steel prior to blending. Blend held 3 additional months in stainless steel before bottling. This wine saw only minimal cold-stabilization, did NOT undergo heat stabilization and is filtered, but un-fined.

Stats:

pH: 3.59

TA: 6.2 g/L

RS: <0.10%

Alcohol: 13.5%

Drink within 1-2 years

Production: 93 cases

Winemaker: Joe Bechard

