

chateau TUMBLEWEED

2015 Albariño

Background:

We have long been curious about this varietal in Arizona and after a couple years of begging, we finally convinced the folks at Dragoon Mountain Vineyard to part with some. This crisp, refreshing wine has amazingly intense aromatics of tropical fruit and dried flowers and gives us hope that we may see more Arizona plantings of this exciting grape in the future.

Varietal Composition and Appellation/Fruit Sourcing:

100% Albariño from Dragoon Mountain Vineyards. Cochise County, AZ. 4,300 ft. elevation. Harvested on Aug. 13th

Sugar at harvest: 22.9 Brix.

Cellar Notes:

Pressed whole-cluster.

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

Fermented in stainless steel at 55 F for 20 days.

Malolactic fermentation inhibited.

Aging:

Aged 3+ months in stainless steel and 3 additional 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 un-fined.

Stats:

pH: 3.51

TA: 6.4 g/L

RS: <.10%

Alcohol: 13.3%

Drink within 1-2 years

Production: 30 cases

Winemaker: Joe Bechard

