

chateau
TUMBLEWEED

2015 Miss Sandy Jones

Background:

The neutral-oak aged, but racy Chardonnay is embellished by the bright, tropical fruit and unique spice of Verdelho. A complex, crisp white wine with great texture and aromatics that pairs with a range of foods.

Varietal Composition and Appellation/Fruit Sourcing:

54% Verdelho from Dragoon Mountain Vineyards. Cochise County, AZ. 4,300 ft. elevation. Harvested Aug. 23rd
46% Chardonnay from Buhl Memorial Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested July 30th

Sugar at harvest: 23.3 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 17 days average.

Malolactic fermentation inhibited.

Aging:

Both components were aged 3+ months in 100% neutral French oak (without lees stirring) prior to blending

Blend was 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: 3.50

TA: 6.8 g/L

RS: <0.10%

Alcohol: 13.4%

Drink within 1-2 years

Production: 110 cases

Winemaker: Joe Bechard

