

chateau  
**TUMBLEWEED**

## 2016 DA Ranch Late Harvest Seyval Blanc

### Background:

This late-harvest Seyval Blanc was sourced from our friends and partners at the D.A. Ranch Vineyard in Page Springs. We let this fruit hang an extra 6 weeks, resulting in very ripe, concentrated flavors and almost 30% sugar at harvest. We arrested fermentation early, leaving 6% residual sugar to balance the wine's high acid and ripe flavor. Intense honey, citrus, banana and dried flower notes make for a great aperitif or can pair with a range of desserts.

### Varietal Composition and Appellation/Fruit Sourcing:

100% Seyval Blanc from D.A. Ranch Vineyard. Yavapai County, AZ. 3,500 ft. elevation. Harvested on Oct. 17th

*Sugar at harvest: 29.7 Brix.*

*Residual Sugar: 6 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 19 days. Fermentation arrested around 6% residual sugar.*

*Malolactic fermentation inhibited.*

### Aging:

*Aged 7 months in stainless steel.*

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

### Stats:

*pH: 3.64*

*TA: 7.0 g/L*

*RS: 6.0%*

*Alcohol: 13.6%*

*Drink within 1-3 years*

*Production: 40 cases of half-bottles*

*Winemaker: Joe Bechard*

