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:

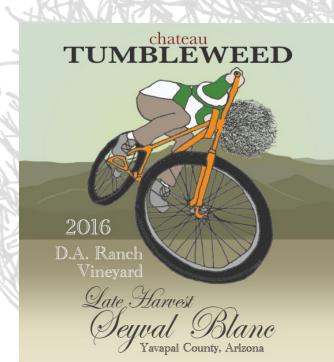
Pressed whole-cluster. Juice then settled 48 hours, racked, and inoculated with specially selected yeasts (QA23). Fermented in stainless steel at 55 F for 19 days. Fermentation arrested around 6% residual sugar. Malolactic fermentation inhibited.

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



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