

chateau TUMBLEWEED

2016 Vermentino

Background:

We always love to experiment at Chateau Tumbleweed and we're really excited about white varietals with high acidity and crisp, citrusy characters. So, we jumped at the chance to try this Vermentino from Dragoon Mountain Vineyard. The refreshing acidity and bright, lemony flavor are a perfect match for our hot AZ summers. Hopefully this won't be the last we see of this varietal at Chateau Tumbleweed!

Varietal Composition and Appellation/Fruit Sourcing:

100% Vermentino from Dragoon Mountain Vineyard, Cochise County, AZ. 4,200 ft. elevation. Harvested on Aug. 23rd

Sugar at harvest: 22.1 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 17 days.

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: 3.40

TA: 6.0 g/L

RS: <0.10%

Alcohol: 13.0%

Drink within 1-2 years

Production: 35 cases

Winemaker: Joe Bechard

