

chateau
TUMBLEWEED

2018 The Descendants

Background:

In the past, this wine blended two-thirds Viognier with one-third Verdelho. When we learned this year that we are no longer able to source Verdelho, we decided it was time to do something we had always discussed – turn Descendants into a blend of Rhone varietals. The intense quince, pear and white blossom characters of Viognier still play the lead role in the blend. But they are now accentuated with Roussanne, which adds a layer of richness and spice, while Grenache Blanc gives the wine acidity, focus and a beautiful citrus note. It's not the most common blend you'll see, but we think it's delicious.

Varietal Composition and Appellation/Fruit Sourcing:

67% Viognier from Deep Sky Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Aug. 2nd

21% Roussanne from Colibri Vineyard. Cochise County, AZ. 5,200 ft. elevation. Harvested Aug. 16th

12% Grenache Blanc from Sierra Bonita Vineyard. Graham County, AZ. 4,300 ft. elevation. Harvested Sept. 15th

Sugar at harvest: 22.8 Brix average.

Cellar Notes:

Pressed whole-cluster.

Juice then settled 48 hours, racked and inoculated with specially selected yeasts (Rhone4600).

Fermented in stainless steel at 55 F for 22 days average.

Malolactic fermentation inhibited.

Aging:

Aged 3 months in stainless steel and 3 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 unfined.

Stats:

pH: 3.45

TA: 6.2 g/L

RS: <0.10%

Alcohol: 13.8%

Drink within 1-2 years

Production: 250 cases

Winemaker: Joe Bechard

