

chateau TUMBLEWEED

2019 Cimarron Vineyard Picpoul Blanc

Background:

Picpoul Blanc (which translates to “lip-stinger”) is known for its bright, lemony character and razor sharp acidity. We picked this fruit fairly early (20.5 Brix) and arrested the fermentation with about 1/3% residual sugar to balance the impact of the grape’s high acid. This remarkably light and refreshing wine is more reminiscent of a lemon-lime soda pop than our typical white wines. It’s also a perfect pairing for a hot AZ day – which is probably why it always sells out so fast... Every year we beg Todd & Kelly Bostock to sell us a little more of this fruit, but they never budge. We’ll just count ourselves lucky that they continue to peel off one ton of this fruit for us every year!

Varietal Composition and Appellation/Fruit Sourcing:

Willcox AVA – Cochise County

100% Picpoul Blanc from Cimarron Vineyard.
Cochise County, AZ. 4,300 ft. elevation. Harvested on Aug. 26th

Sugar at harvest: 20.5 Brix.

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 25 days.

Fermentation arrested around 1/3% residual sugar.

Malolactic fermentation inhibited.

Aging:

Aged 6 months in stainless steel.

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

Stats:

pH: 3.18

TA: 6.6 g/L

RS: 0.33%

Alcohol: 11.9%

Drink within 1-2 years

Production: 60 cases

Winemaker: Joe Bechard

