

chateau TUMBLEWEED

2019 Miss Sandy Jones

Background:

Miss Sandy Jones has evolved slightly over the years along with our fruit sourcing. Chardonnay has always been the base of this blend, and most years it's a combination of Chard from two different vineyards. The Carlson Creek Vineyard contributes fresher, more intense aromatics and a slight softness; while the Buhl Memorial Vineyard lends a bright acidity and an almost Burgundian restraint. The Grenache Blanc and Sauvignon Blanc in the blend this year come from the Sierra Bonita Vineyard north of Willcox in Graham County. The cooler site give the grapes great acidity and some bright citrus characters that complement and balance the softer side of Chardonnay. This is a complex and balanced wine suited for any occasion.

Varietal Composition and Appellation/Fruit Sourcing:

Willcox AVA

37% Chardonnay from Carlson Creek Vineyard.

Cochise County, AZ. 4,300 ft. elevation. Harvested Aug. 15th

25% Chardonnay from Buhl Memorial Vineyard.

Cochise County, AZ. 4,300 ft. elevation. Harvested Aug. 15th

24% Grenache Blanc from Sierra Bonita Vineyard.

Graham County, AZ. 4,400 ft. elevation. Harvested Sept. 22nd

14% Sauvignon Blanc from Sierra Bonita Vineyard.

Graham County, AZ. 4,400 ft. elevation. Harvested Aug. 17th

Sugar at harvest: 22.6 Brix average.

Cellar Notes:

Pressed whole-cluster.

Juice then settled 48 hours, racked and inoculated with specially selected yeasts (Rhône4600 & Sensy). Fermented in stainless steel at 55 F for 20 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: 3.51

TA: 6.4 g/L

RS: <0.10%

Alcohol: 13.5%

Drink within 1-2 years

Production: 350 cases

Winemaker: Joe Bechard

