

chateau TUMBLEWEED

2019 Pillsbury Vineyard Fort of Malvasia Bianca

Background:

We made our first white, port-style dessert wine in 2017. It was a weird experiment we'd been toying with for a couple years, and our first attempt actually turned out pretty well. When we found ourselves with a couple extra barrels of Syrah in 2018, we decided to give it another shot. We first sent the wine to our friends at O.H.S.O Distillery for distillation. Once we had that delicious, high-proof brandy, our next step was to again beg Sam Pillsbury – who again graciously and courageously obliged – to ripen some Malvasia Bianca a little longer than he might usually. We harvested the fruit at 25% sugar – when flavor, aroma and texture are even more concentrated – then processed and fermented it like any of our other white wines. When sugars dropped to about 3%, we added enough of that awesome brandy to hit 17.8% alcohol, killing off the yeast and arresting fermentation. We then aged the wine for 9 months in neutral French oak and 2 months in stainless steel. Because we came a few gallons short on filling those two barrels after fermentation, we topped them up with a couple wines that made a good fit. This is a fun and unique wine... seems like it's slowly becoming a regular thing for us! Only two barrels produced.

Varietal Composition and Appellation/Fruit Sourcing:

Arizona

88% Malvasia Bianca from Pillsbury Vineyard.

Cochise County, AZ. 4,300 ft. elevation. Harvested Aug. 28th

9% Seyval Blanc from D.A. Ranch Vineyard.

Yavapai County, AZ. 3,500 ft. elevation. Harvested Aug. 20th

3% Grenache Blanc from Sierra Bonita Vineyard.

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

Sugar at harvest: 24.9 Brix.

Cellar Notes:

Pressed whole-cluster. Juice chilled and settled 48 hours, then racked and inoculated with specially selected yeasts (Rhone4600). Fermented in neutral oak barrels at 65 F for 14 days. Fermentation arrested with wine spirits at 3% residual sugar. Malolactic fermentation inhibited.

Aging:

Aged 9 months in a neutral French oak barrel (without lees stirring) and 2 months in stainless steel. This wine saw only minimal cold-stabilization, did NOT undergo heat stabilization and is filtered, but unfined.

Stats:

pH: 3.39

TA: 5.9 g/L

RS: 3.0%

Alcohol: 17.8%

Drink now or cellar 3+ years

Production: 98 cases of half-bottles

Winemaker: Joe Bechard

