

chateau TUMBLEWEED

2019 Rosé

Background:

We made this bone-dry rosé by whole-cluster pressing Mourvedre, Sangiovese and Grenache grapes and cold-fermenting the clean, lightly colored juice in separate tanks. After fermentation, the three components were blended along with a small addition of Montepulciano made as a red wine) for color and texture. We then held the wine in stainless steel to preserve its fresh fruit and juicy crispness. This signature Tumbleweed rosé is marked by bright red, Jolly Rancher-fruit; a food-friendly acidity and a sleek, silky finish. This is a complex and balanced wine suited for any occasion.

Varietal Composition and Appellation/Fruit Sourcing:

Willcox AVA

40% Mourvedre from Pillsbury Vineyard.

Cochise County, AZ. 4,300 ft. elevation. Harvested Sept. 6th

38% Sangiovese from Cimarron Vineyard.

Cochise County, AZ. 4,300 ft. elevation. Harvested Aug. 19th

16% Grenache from Sierra Bonita Vineyard.

Graham County, AZ. 4,400 ft. elevation. Harvested Sept. 4th

6% Montepulciano from Cimarron Vineyard.

Cochise County, AZ. 4,300 ft. elevation. Harvested Sept. 22nd

Sugar at harvest: 22.4 Brix average.

Cellar Notes:

All varietals except Montepulciano pressed whole-cluster.

Juice then settled 48 hours, racked and inoculated with specially selected yeasts (Be Fruits & GRE). All lots fermented separately in stainless steel at 55 F for 26 days average. (Montepulciano was added as a red wine shortly after fermentation for color & body).

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: 3.43

TA: 6.0 g/L

RS: <0.10%

Alcohol: 13.3%

Drink within 1-2 years

Production: 330 cases

Winemaker: Joe Bechard

