

chateau TUMBLEWEED

2020 Flying Leap Vineyards Ugni Blanc

Background:

Back in 2009, Kris and Joe got their first dog together and named her Ugni Blanc after one of the most widely planted white wine varietals in France. A few years later, they learned that the fellas at Flying Leap Vineyards planted a fair amount of the delicious varietal (known as Trebbiano in Italy) at their Willcox, AZ vineyard. While FLV mostly uses the grape for brandy production, they were kind enough to peel a few tons off for us Tumbleweeds in 2020. This is our first time working with the varietal and we're loving its balance of citrus, green melon, green tea and macadamia nut. Coupled with a delicate minerality and silky mouthfeel, it makes for a very complex and interesting wine. Ugni Blanc the canine is no longer with us, but her sweet memory lives on for at least another vintage! Only 49 cases produced.

Varietal Composition and Appellation/Fruit Sourcing:

Willcox AVA – Cochise County, AZ

100% Ugni Blanc from Flying Leap Vineyards.

Cochise County, AZ. 4,300 ft. elevation. Harvested on Aug. 27th

Sugar at harvest: 22.0 Brix.

Cellar Notes:

Pressed whole-cluster.

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

Fermented in stainless steel at 55F for 20 days.

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 unfinned.

Stats:

pH: 3.70

TA: 6.4 g/L

RS: <0.10%

Alcohol: 13.0%

Drink within 1-2 years

Production: 95 cases

Winemaker: Joe Bechard

