

# chateau TUMBLEWEED

## 2020 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. Sauvignon Blanc from the Sierra Bonita Vineyard, a cooler site than the other three vineyards, lends citrus notes and an intense acidity to balance the softer side of Chardonnay. Ugni Blanc – a newcomer to this blend and our cellar in general – adds additional layers of delicate melon, bright citrus and a hint of macadamia nut. This is a complex and balanced wine suited for any occasion.

### Varietal Composition and Appellation/Fruit Sourcing:

*Willcox AVA - Arizona*

26% Chardonnay from Carlson Creek Vineyard.

Cochise County, AZ. 4,300 ft. elevation. Harvested Aug. 7th

21% Chardonnay from Buhl Memorial Vineyard.

Cochise County, AZ. 4,300 ft. elevation. Harvested Aug. 5th

28% Sauvignon Blanc from Sierra Bonita Vineyard.

Graham County, AZ. 4,400 ft. elevation. Harvested Aug. 11th

25% Ugni Blanc from Flying Leap Vineyards.

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

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, QA23 & Sensy). Fermented in stainless steel at 55 F for 18 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: 3.60

TA: 6.3 g/L

RS: <0.10%

Alcohol: 13.1%

Drink within 1-2 years

Production: 440 cases

Winemaker: Joe Bechard

