

chateau TUMBLEWEED

2020 Picpoul Blanc

Background:

Since we opened the winery in 2015, our Picpoul Blanc has been one of our most popular wines. It usually sells out in a couple months. That's mostly because it's delicious, but also because we've only been able to source one ton (60 cases) of this varietal from Cimarron Vineyard every year. Imagine our delight when we recently discovered that Cimarron Vineyard Manager Juan Alba has his own small planting of Picpoul just coming on line. We were able to almost double production this year and hope we can grow this label even bigger in the future! This wine has a bright, lemony character and razor-sharp acidity, especially since we picked this fruit fairly early (20.4 Brix). Unlike our past Picpouls, we allowed this one to complete fermentation leaving no residual sugar for the first time. This remarkably light and refreshing wine is more reminiscent of a lemon-lime soda pop than our typical white wines. It's also a perfect pairing for a hot AZ day!

Varietal Composition and Appellation/Fruit Sourcing:

Willcox AVA - Cochise County, AZ

51% Picpoul Blanc from Cimarron Vineyard.

Cochise County, AZ. 4,300 ft. elevation. Harvested on Aug. 9th

49% Picpoul Blanc from Dos Amigos Vineyard.

Cochise County, AZ. 4,300 ft. elevation. Harvested on Aug. 9th

Sugar at harvest: 20.4 Brix.

Cellar Notes:

Pressed whole-cluster.

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

Fermented in stainless steel at 55 F for 35 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 unfined.

Stats:

pH: 3.18

TA: 6.6 g/L

RS: <0.10%

Alcohol: 11.9%

Drink within 1-2 years

Production: 94 cases

Winemaker: Joe Bechard

