

# chateau TUMBLEWEED

## 2020 Rosé

### Background:

We made this dry rosé by whole-cluster pressing Sangiovese, Grenache and Graciano grapes and cold-fermenting the clean, lightly colored juice in separate tanks. After fermentation, the three components were blended along with a 5% addition of Graciano (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 – and possibly the best rose we've ever made!

### Varietal Composition and Appellation/Fruit Sourcing:

*Willcox AVA - Arizona*

51% Sangiovese from Cimarron Vineyard.

Cochise County, AZ. 4,300 ft. elevation. Harvested Aug. 11th

26% Grenache from Sierra Bonita Vineyard.

Graham County, AZ. 4,400 ft. elevation. Harvested Sept. 9th

23% Graciano from Cimarron Vineyard.

Cochise County, AZ. 4,300 ft. elevation. Harvested Aug. 8th

Sugar at harvest: 22.5 Brix average.

### Cellar Notes:

All varieties pressed whole-cluster.

Juice then settled 48 hours, racked and inoculated with specially selected yeasts (V1116 & GRE).

All lots fermented separately in stainless steel at 55 F for 26 days average.

(5% Graciano 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: 355 cases

Winemaker: Joe Bechard

