

chateau TUMBLEWEED

2020 The Descendants

Background:

The first few vintages of the Descendants combined Viognier and a delicious but esoteric grape called Verdelho. When we learned in 2017 that we would no longer be able to source Verdelho, we decided to turn Descendants into a blend of Rhone varietals. This wine, now in its third vintage as a Rhone blend, might be one of the best blends we've come up with yet. Grenache Blanc leads this vintage with its juicy acidity and bright citrus character. Roussanne adds softness and a light melon/quince note, while Viognier from two different vineyards lends more texture and classic layers of white blossom, pineapple and pear. We then added a dash of Picpoul Blanc for its crisp acidity and another hint of lemony citrus. The blend was aged partly in stainless steel and partly in neutral oak barrels to round out its fresh acidity. This is a complex and refreshing wine suited for any occasion.

Varietal Composition and Appellation/Fruit Sourcing:

Willcox AVA - Arizona

35% Grenache Blanc from Sierra Bonita Vineyard.

Graham County, AZ. 4,400 ft. elevation. Harvested Aug. 27th

30% Roussanne from Sierra Bonita Vineyard.

Graham County, AZ. 4,400 ft. elevation. Harvested Aug. 29th

16% Viognier from Deep Sky Vineyard.

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

13% Viognier from Pillsbury Vineyard.

Cochise County, AZ. 4,300 ft. elevation. Harvested Aug. 3rd

6% Picpoul Blanc from Cimarron and Dos Amigos Vineyards.

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

Sugar at harvest: 22.1 Brix average.

Cellar Notes:

Pressed whole-cluster.

Juice then settled 48 hours, racked and inoculated with specially selected yeasts (Rhone4600, QA23, Sensy). All lots fermented separately 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 barrels (without lees stirring). This wine saw only minimal cold-stabilization, did NOT undergo heat-stabilization and is filtered, but unfinned.

Stats:

pH: 3.60

TA: 6.1 g/L

RS: <0.10%

Alcohol: 13.5%

Drink within 1-2 years

Production: 395 cases

Winemaker: Joe Bechard

