

chateau TUMBLEWEED

2021 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 fruitier, 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 a bracing acidity to balance the softer side of Chardonnay. Ugni Blanc adds additional layers of delicate melon, bright citrus, spice 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

34% Chardonnay from Carlson Creek Vineyard.

Cochise County, AZ. 4,300 ft. elevation. Harvested on Aug. 10th & 12th

21% Chardonnay from Buhl Memorial Vineyard.

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

23% Ugni Blanc from Flying Leap Vineyards.

Cochise County, AZ. 4,300 ft. elevation. Harvested on Sept. 12th

22% Sauvignon Blanc from Sierra Bonita Vineyard.

Graham County, AZ. 4,400 ft. elevation. Harvested on Sept. 8th

Sugar at harvest: 22.2 Brix average.

Cellar Notes:

Pressed whole-cluster.

Juice then settled 48 hours, racked and inoculated with specially selected yeasts (Rhône4600, QA23, 58W3 & OKAY).

Fermented in stainless steel at 55 F for 20 days average.

Malolactic fermentation inhibited.

Aging:

Aged 6 months in stainless steel (without lees stirring).

This wine saw only minimal cold-stabilization, did NOT undergo heat-stabilization and is filtered, but unfined.

Stats:

pH: 3.52

TA: 6.2 g/L

RS: <0.10%

Alcohol: 13.2%

Drink within 1-2 years

Production: 440 cases

Winemaker: Joe Bechard

