

chateau TUMBLEWEED

2021 The Descendants

Background:

After a few early vintages searching for itself, the Descendants found an identity as a Rhone blend back in 2018. While its composition still changes slightly from year to year, the goal is always to make a delicious, versatile wine with a nice balance of richer characters from the likes of Viognier and Roussane with more focused and crisp varietals like Picpoul and Grenache Blanc. Viognier from multiple vineyards forms the base of this vintage with classic notes of white blossom, pineapple and pear. Picpoul Blanc adds lots of crisp acidity and another layer of lemony citrus. The small dash of Grenache Blanc from the Sierra Bonita Vineyard contributes more citrus, a slight note of lemon verbena and adds even more definition to the palate. The blend was aged entirely in stainless steel this year to preserve the intense aromatics and freshness of this delicious wine.

Varietal Composition and Appellation/Fruit Sourcing:

Willcox AVA – Arizona

50% Viognier

14% Viognier from Deep Sky Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested on Aug. 21st
13% Viognier from Pillsbury Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested on Aug. 12th
10% Viognier from Dos Amigos Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested on Aug. 21st
7% Viognier from Parker-Pearce Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested on Aug. 10th
6% Viognier from Peper Vineyard. Cochise County, AZ. 4,200 ft. elevation. Harvested on Aug. 21st

39% Picpoul Blanc from Dos Amigos Vineyards.

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

11% Grenache Blanc from Sierra Bonita Vineyard.

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

Sugar at harvest: 22.4 Brix average.

Cellar Notes:

Pressed whole-cluster.

Juice then settled 48 hours, racked and inoculated with specially selected yeasts (Rhone4600, QA23 & 58W3). All lots fermented separately in stainless steel at 55 F for 21 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 unfinned.

Stats:

pH: 3.35

TA: 5.9 g/L

RS: <0.10%

Alcohol: 13.5%

Drink within 1-2 years

Production: 485 cases

Winemaker: Joe Bechard

