

# chateau TUMBLEWEED

2022 Sierra Bonita Vineyard Vicki Vallencourt

## Background:

Managing the logistics of harvest is always difficult, especially in an 1,800 square-foot winery where we make more than 17,000 gallons of wine – from more than 20 varieties – split into 50 separate lots. Yields were uncommonly low at Sierra Bonita this year and we received less Grenache Blanc and Roussanne than we were expecting. To adjust for this, and in a last-minute decision to best use precious tank space, we decided to combine these two lots for fermentation. Although we usually like the control of blending individual varieties after fermentation, everyone in the cellar felt this was one of the superstars of the season and we needed to bottle some on its own. This wine is all about balance. It has a great acid backbone and fairly intense notes of honeydew, lemon and nectarine on the nose, but the palate so silky, delicate and restrained. This wine is a great example of why we think there's so much promise in the cooler, northern reaches of the Willcox AVA! Only 83 cases produced.

## Varietal Composition and Appellation/Fruit Sourcing:

*Willcox AVA – Graham County, AZ*

**61% Roussanne** from Sierra Bonita Vineyard.

*Graham County, AZ. 4,400 ft. elevation. Harvested on Sept. 6th*

**39% Grenache Blanc** from Sierra Bonita Vineyard.

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

*Sugar at harvest: 22.7 Brix average.*

## Cellar Notes:

Both varieties pressed whole-cluster.

Juice then settled 48-72 hours, racked, blended and inoculated with specially selected yeasts (Rhone4600).

Fermented in stainless steel at 55F for 25 days.

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: 3.59

TA: 6.5 g/L

RS: <0.10%

Alcohol: 13.9%

Drink within 1-2 years

Production: 83 cases

Winemaker: Joe Bechard

