

chateau TUMBLEWEED

2022 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 and more focused, 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 lemony citrus characters. The small dashes of Grenache Blanc and Roussane from the Sierra Bonita Vineyard contribute more citrus, a note of green melon and another textural layer on the palate. The blend was aged entirely in stainless steel this year to preserve the intense aromatics and freshness of this delicious wine. This is a complex and balanced wine suited for any occasion!

Varietal Composition and Appellation/Fruit Sourcing:

Willcox AVA – Arizona

55% Viognier

23% Viognier from Sierra Bonita Vineyard. Graham County, AZ. 4,400 ft. elevation. Harvested on Sept. 5th

17% Viognier from Dos Amigos Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested on Aug. 11th

15% Viognier from Pillsbury Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested on Aug. 27th

27% Picpoul Blanc from Dos Amigos Vineyards.

Cochise County, AZ. 4,300 ft. elevation. Harvested on Sept. 13th

11% Roussane from Sierra Bonita Vineyard.

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

7% Grenache Blanc from Sierra Bonita Vineyard.

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

Sugar at harvest: 22.6 Brix average.

Cellar Notes:

All varietals pressed whole-cluster.

Juice then settled 48 hours, racked and inoculated with specially selected yeasts (Rhone4600 & R-HST). All lots fermented separately in stainless steel at 55 F for 24 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 unfiltered.

Stats:

pH: 3.42

TA: 6.1 g/L

RS: <0.10%

Alcohol: 13.8%

Drink within 1-2 years

Production: 420 cases

Winemaker: Joe Bechard

