

# chateau TUMBLEWEED

2023 Sierra Bonita Vineyard Janey Briggs

## Background:

Managing the logistics of harvest is always difficult, especially in a small winery like ours where we make more than 17,000 gallons of wine – from more than 20 varietals – split into 50+ separate lots. This is especially difficult with white and rosé wines. Every year, no matter how many tanks we have, we're one or two short! To best make use of tank space in the busy 2023 harvest season, we combined parts of three separate lots in one vessel and fermented them together. Although we usually like the control of blending individual varietals after fermentation, everyone in the cellar felt this wine was worthy of a stand-alone bottling. Its natural balance and complexity is a great example of why we think there's so much promise in the cooler, northern reaches of the Willcox AVA! Only 52 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*

**30% Viognier** from Sierra Bonita Vineyard.

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

**9% Grenache 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:

All varietals pressed whole-cluster.

Juice chilled and settled 48 hours, racked, blended and inoculated with specially selected yeasts (Rhône4600).

All lots fermented together in stainless steel at 55F for 28 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 unfined.

## Stats:

pH: 3.65

TA: 6.1 g/L

RS: <0.10%

Alcohol: 13.8%

Drink within 1-2 years

Production: 52 cases

Winemaker: Joe Bechard

