

# chateau TUMBLEWEED

## 2023 The Descendants

### Background:

After a few early vintages searching for itself, the Descendants found its true 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 Roussanne with more focused, crisp varieties like Picpoul and Grenache Blanc. This is the first vintage that Picpoul has led the blend with its crisp acidity and lemony, citrus fruit. Roussanne from Sierra Bonita Vineyard gives the blend a bright melon fruit along with some depth and richness on the palate. Viognier adds an elegant streak of silkiness to the palate along with layers of white blossom, quince and pear. A dash of Grenache Blanc provides another element of orange-y citrus and just a little more focus to the palate. The blend was aged entirely in stainless steel to preserve the intense aromatics and freshness of this complex and balanced wine.

### Varietal Composition and Appellation/Fruit Sourcing:

*Willcox AVA – Arizona*

**42% Picpoul Blanc** from Dos Amigos Vineyards.

*Cochise County, AZ. 4,300 ft. elevation. Harvested on Sept. 12th & 13th*

**32% Roussanne** from Sierra Bonita Vineyard.

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

**16% Viognier** from Sierra Bonita Vineyard.

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

**5% Viognier** from Dos Amigos Vineyard.

*Cochise County, AZ. 4,300 ft. elevation. Harvested on Aug. 9th*

**5% Grenache Blanc** from Sierra Bonita Vineyard.

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

*Sugar at harvest: 22.1 Brix average.*

### Cellar Notes:

All varieties 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 26 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: 5.8 g/L

RS: <0.10%

Alcohol: 13.5%

Drink within 1-2 years

Production: 435 cases

Winemaker: Joe Bechard

