

chateau TUMBLEWEED

2023 Cimarron Vineyard Picpoul Blanc

Background:

Since we opened the winery in 2015, our Picpoul Blanc has been one of our most popular wines. It usually sells out in a couple months. That's mostly because it's delicious, but also because we'd only been able to source one ton (60 cases) of this varietal from Cimarron Vineyard every year. In the past few years we've been getting significantly more of this amazing varietal from Cimarron Vineyard Manager Juan Alba's own vineyard – Dos Amigos. Now we have so much Picpoul we can make it in two styles. While our Dos Amigos Vineyard Picpoul was picked a little riper and fermented completely to dryness, we've continued making our little 1-ton allocation from Cimarron Vineyard the same way we always have. We picked this fruit fairly early (20.4 Brix) and arrested the fermentation with a little more than 1/3% residual sugar to balance the impact of the grape's high acid. This remarkably light and refreshing wine is more reminiscent of a lemon-lime soda pop than our typical white wines. It's also a perfect pairing for a hot AZ day, which is probably also why it always sells out so fast... Only 65 cases produced.

Varietal Composition and Appellation/Fruit Sourcing:

Willcox AVA – Cochise County, AZ

100% Picpoul Blanc from Cimarron Vineyard.

Cochise County, AZ, 4,300 ft. elevation. Harvested on August 25th

Sugar at harvest: 20.4 Brix

Cellar Notes:

Pressed whole-cluster.

Juice then settled 48 hours, racked and inoculated with specially selected yeasts (Rhone4600). Fermented in stainless steel at 55 F for 43 days. Fermentation arrested at 0.40% residual sugar. 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: 3.12

TA: 6.5 g/L

RS: 0.40%

Alcohol: 12.4%

Drink within 1-2 years

Production: 65 cases

Winemaker: Joe Bechard

