

chateau TUMBLEWEED

2023 Dos Amigos Vineyard Vermentino

Background:

We've been raving about Juan Alba's grape growing prowess for more than 10 years now. He is truly one of Arizona wine's unsung heroes. Not only is Juan the long-time manager of one of our most important fruit sources (Cimarron Vineyard), but his new Dos Amigos Vineyard is further proof that he is truly a master of Arizona grape farming. This Vermentino comes from a fairly new block at Dos Amigos, and we couldn't be more excited to have an excellent new source for this spectacular varietal. Vermentino, always popular with the entire Tumbleweed crew, is known for its crisp, quenching acidity. This wine certainly delivers with complex notes of lemon, lemon zest, jasmine and white blossom. It also makes a great complement to a broad range of foods and situations – including a hot Arizona day. Let's hope we see even more DAV Vermentino next year! Only 44 cases produced.

Varietal Composition and Appellation/Fruit Sourcing:

Willcox AVA – Cochise County, AZ

100% Vermentino from *Dos Amigos Vineyard*.

Cochise County, AZ, 4,300 ft. elevation. Harvested on August 28th

Sugar at harvest: 22.6 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 17 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: 3.45

TA: 5.4 g/L

RS: <0.10%

Alcohol: 13.9%

Drink within 1-2 years

Production: 44 cases

Winemaker: Joe Bechard

