

# chateau TUMBLEWEED

## 2023 Miss Sandy Jones

### Background:

Miss Sandy Jones has evolved slightly over the years along with our fruit sourcing, but the endeavor is to make a balanced wine with complex fruit characters and a richer texture that sets it apart from our other big white blend, The Descendants. Chardonnay has always been at the base of this blend, and most years it's a combination of Chard from two different vineyards. Carlson Creek's Chardonnay leads this vintage with a soft, silky palate and intense melon aromatics. Chardonnay from Bonita Springs Vineyard in Graham County (our first year working with this vineyard) lends more subtle fruit notes, a hint of minerality and a little more focus to the palate. Malvasia Bianca from two vineyards kicks up the tropical, floral and green melon aromatics, while Sauvignon Blanc from the Sierra Bonita Vineyard contributes bright citrus fruit and a bracing acidity to balance the softer side of Chardonnay. Grenache Blanc adds honeydew and tangerine characters along with another layer of refinement to the mouthfeel. This is a multifaceted and delicious wine suited for any occasion!

### Varietal Composition and Appellation/Fruit Sourcing:

*Willcox AVA – Arizona*

**26% Chardonnay** from Carlson Creek Vineyard.

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

**13% Chardonnay** from Bonita Springs Vineyard.

*Graham County, AZ. 4,400 ft. elevation. Harvested on Aug. 28th*

**17% Malvasia Bianca** from Dos Amigos Vineyard.

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

**8% Malvasia Bianca** from Rolling View Vineyard.

*Cochise County, AZ. 4,300 ft. elevation. Harvested on Aug. 23rd*

**18% Sauvignon Blanc** from Sierra Bonita Vineyard.

*Graham County, AZ. 4,400 ft. elevation. Harvested on Aug. 18th*

**18% Grenache Blanc** from Sierra Bonita Vineyard.

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

*Sugar at harvest: 21.5 Brix average.*

### Cellar Notes:

All varietals pressed whole-cluster. Juice then settled 48 hours, racked and inoculated with specially selected yeasts (QA23, 1895C, OKAY, MSB & Elixir). Fermented in stainless steel at 55 F for 20 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: 3.57

TA: 6.4 g/L

RS: <0.10%

Alcohol: 13.1%

Drink within 1-2 years

Production: 470 cases

Winemaker: Joe Bechard

