

# chateau TUMBLEWEED

## 2023 Yavapai College Vineyard Viognier

### Background:

Occasionally, in the middle of harvest, we'll get a message from Michael Pierce, Director of Viticulture & Enology at Yavapai College, offering a small amount of fruit from the college's vineyard. Always excited to work with new vineyards and to showcase our hometown of Clarkdale, we try to jump on his offers whenever possible. Although this was a small batch, we thought it unique and worthy enough to warrant its own bottling. This wine has the classic character of quince, pear and white blossom we so commonly see in AZ Viognier, but has such a delicate, subtle and elegant texture that we just couldn't blend it away! Only 55 cases produced.

### Varietal Composition and Appellation/Fruit Sourcing:

*Verde Valley AVA – Yavapai County, AZ*

*100% Viognier from Yavapai College Vineyard.*

*Yavapai County, AZ. 3,500 ft. elevation. Harvested on August 28th*

*Sugar at harvest: 22.2 Brix.*

### Cellar Notes:

Pressed whole-cluster.

Juice then settled 72 hours, racked and inoculated with specially selected yeasts (Rhone4600). Fermented in stainless steel at 55F for 21 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: 3.46

TA: 5.8 g/L

RS: <0.10%

Alcohol: 13.7%

Drink within 1-2 years

Production: 55 cases

Winemaker: Joe Bechard

