

chateau
TUMBLEWEED

2016 Cimarron Vineyard Sangiovese

Background:

In our first year working with Cimarron Vineyard (2012), we brought in two varietals totaling less than two tons. In 2016, we sourced 9 varietals totaling almost 18 tons. As we've grown with this vineyard, we become increasingly certain that this is one of the most exceptional vineyards in Arizona. This Sangiovese embodies what we love about this vineyard. The fruit is clean and fresh. The acidity is more present. The tannic structure is more pronounced and the wine seems somehow polished and refined. This Sangiovese will need some time if drinking young, but it's a great example of why we think Arizona wine is so extraordinary.

Varietal Composition and Appellation/Fruit Sourcing:

Willcox AVA

96% Sangiovese from Cimarron Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Aug 25th
2% Tempranillo from Cimarron Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Aug 17th
1% Syrah from Cimarron Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Aug 20th
1% Syrah from Carlson Creek Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Aug 18th
Sugar at harvest: 25.6 Brix

Cellar Notes:

Destemmed but not crushed to open-top, 3/4-ton bins. Lot was left ~8% whole cluster.
Cold-soaked 24 hours, then inoculated with specially selected yeasts (BRL97, BM45 & VRB).
Hand punched 3-4 times daily.
Inoculated with Malolactic bacteria (Omega) around 7 Brix.
Pressed at dryness after 10 days skin contact.
Settled 2 days before barreling.

Aging:

Aged 4+ months in 25% new French oak (Damy Cooperage)
and 7 more months in 100% neutral French oak barrels.
Twice racked. Filtered, but un-fined.

Stats:

pH: 3.61
TA: 5.9 g/L
RS: <0.10%
Alcohol: 14.8%
Production: 98 cases
Drink now or cellar 5+ years
Winemaker: Joe Bechard

