

chateau  
**TUMBLEWEED**

# 2017 Edge of the Vine Vineyard Sangiovese

## Background:

The Edgingtons planted 1.5+ acres of Sangiovese near Rimrock in 2014 and they obviously love their little vineyard like a member of their family. We're immensely grateful that they selected us as the lucky ones to work with their beautiful grapes. This was their second harvest and this vineyard is still our only experience working with fruit from this part of the Verde Valley. The 2016 vintage delivered surprisingly small, thin-skinned berries. 2017 brought much more "classic" looking Sangio with big, juicy berries and thinner skins. The resulting wines also show the difference. While 2016 was a little more intense, leathery, tannic and phenolic; 2017 is much more elegant and lively with brighter fruit and less tannin. Only 3 barrels produced!

## Varietal Composition and Appellation/Fruit Sourcing:

99% Sangiovese from Edge of the Vine Vineyard. Yavapai County, AZ. 3,500 ft. elevation. Harvested Aug. 20th  
1% Sangiovese from Carlson Creek Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Aug. 29th

Sugar at harvest: 24.3 Brix

## Cellar Notes:

Destemmed but not crushed to open-top, 3/4-ton bins. Lot was left ~10% whole cluster.  
Cold-soaked 24 hours, then inoculated with specially selected yeasts (BM45 & BRL97).  
Hand punched 3-4 times daily.  
Inoculated with Malolactic bacteria (Omega) around 7 Brix.  
Pressed at dryness after 9 days skin contact.  
Settled 2 days before barreling.

## Aging:

Aged 5 months in 33% 1-year-old French oak (Ermitage Cooperage)  
and 6 more months in 100% neutral oak barrels.  
Twice racked. Filtered, but unfiltered.

## Stats:

pH: 3.74  
TA: 5.8 g/L  
RS: <0.10%  
Alcohol: 13.7%  
Production: 74 cases  
Drink now or cellar 5+ years  
Winemaker: Joe Bechard

