

chateau  
**TUMBLEWEED**

# 2015 Cimarron Vineyard Sangiovese

## Background:

Every year we've been able to secure just a little more fruit from Cimarron Vineyard than the year prior. This is our first time working with Todd & Kelly Bostock's Sangiovese, and we couldn't be more impressed! This fruit is picture perfect on the vine, holds great acidity and color, and also shows a little more tannic structure than we've seen in a few other AZ Sangioveses. A classic, food-friendly wine.

## Varietal Composition and Appellation/Fruit Sourcing:

100% Sangiovese from Cimarron Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Sept. 8

Sugar at harvest: 24.0 Brix

## Cellar Notes:

Destemmed, but not crushed to open top  $\frac{3}{4}$ -ton bins.

Lot was left ~15% whole cluster.

Cold-soaked 24 hours, then inoculated with specially selected yeasts (BRL97 & T73).

Hand punched 3-4 times daily.

Inoculated with Malolactic bacteria (Omega) around 7 Brix.

Pressed at dryness after 10 days skin contact.

Settled 3 days before barreling.

## Aging:

Aged 4+ months in 25% new French oak (Damy Cooperage) and 7 months in 100% neutral French oak barrels.

Twice racked. Filtered, but un-fined.

## Stats:

pH: 3.69

TA: 6.1 g/L

RS: <0.10%

Alcohol: 13.6%

Production: 98 cases

Drink now or cellar 5+ years

Winemaker: Joe Bechard

