

chateau TUMBLEWEED

2016 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 first harvest and our first working with fruit from this part of the Verde Valley. The grapes were smaller and thicker-skinned than some other Sangioveses we've seen, giving the wine more tannin and more intense characters of earth and leather. We can't wait to see how this wine and their vineyard develop over the next few years! Only one barrel produced.

Varietal Composition and Appellation/Fruit Sourcing:

100% Sangiovese from Edge of the Vine Vineyard, Yavapai County, AZ, 3,500 ft. elevation. Harvested Aug. 20th

Sugar at harvest: 24.6 Brix

Cellar Notes:

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

Cold-soaked 24 hours, then inoculated with specially selected yeasts (BM45).

Hand punched 3-4 times daily.

Inoculated with Malolactic bacteria (Omega) around 7 Brix.

Pressed at dryness after 11 days skin contact.

Settled 2 days before barreling.

Aging:

Aged 7+ months in a neutral French oak barrel and 4 more months in a 1-year-old French oak barrel (Ermitage Cooperage).

Thrice racked. Filtered, but un-fined.

Stats:

pH: 3.79

TA: 5.6 g/L

RS: <0.10%

Alcohol: 14.1%

Production: 24 cases

Drink now or cellar 5+ years

Winemaker: Joe Bechard

