

chateau TUMBLEWEED

2018 Carlson Creek Vineyard Sangiovese

Background:

We usually source Sangiovese from two or three different vineyards every year. It's a special varietal for us and definitely one that shows quite a bit of variation from vineyard to vineyard. This small bottling comes from Carlson Creek Vineyard, which is south of Willcox – a stones-throw from Cimarron Vineyard where we also source small amounts of Sangio. The Carlson Sangio tends to be a little more feminine -- less tannic and a little lighter in color than the fruit from Cimarron. But the wine always has an intense and bright cherry character coupled with a much silkier palate. There is also a fascinating, faint green spice adding another layer to this very pretty wine. Only three barrels produced.

Varietal Composition and Appellation/Fruit Sourcing:

Willcox AVA – Cochise County, AZ

*98% Sangiovese from Carlson Creek Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Sept. 6th
2% Sangiovese from Cimarron Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Aug 30th*

Sugar at harvest: 23.8 Brix

Cellar Notes:

*Destemmed but not crushed to open-top, 3/4-ton bins. Lot was left ~20% whole cluster.
Cold-soaked 24 hours, then inoculated with specially selected yeasts (BM45, BRL97 & Clos).
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 11 months in 67% 4-year-old French
(Ermitage & Gillet cooperages) and 33% neutral oak barrels.
Twice racked. Filtered, but unfined.*

Stats:

*pH: 3.75
TA: 5.8 g/L
RS: <0.10%
Alcohol: 13.5%
Production: 74 cases
Drink now or cellar 4+ years
Winemaker: Joe Bechard*

