

chateau TUMBLEWEED

2019 Cimarron Vineyard Sangiovese

Background:

Over the past few years, the Sangiovese at Cimarron Vineyard has stood out as not only one of our favorite varietals from this amazing vineyard, but as an example of a varietal that we would like see around Arizona more often. Sangio is a little challenging here because our monsoon rains can be tough on its big, juicy, fairly thin-skinned berries. But the grapes hold acidity amazingly well and the fruit just seems to have a strong sense of place here in AZ. We regularly use Todd & Kelly Bostock's Sangiovese in our Rosé and LeBlend, and we're always happy when we have enough to vineyard designate a couple of the best barrels. This is classic Sangiovese with bright fruit, fresh acidity and the characteristic Cimarron Vineyard qualities of darker color and bigger tannic structure. Only three barrels produced.

Varietal Composition and Appellation/Fruit Sourcing:

Willcox AVA – Cochise County

98% Sangiovese from Cimarron Vineyard.

Cochise County, AZ. 4,300 ft. elevation. Harvested Aug. 26th

1% Aglianico from Cimarron Vineyard.

Cochise County, AZ. 4,300 ft. elevation. Harvested Oct. 2nd

1% Sangiovese from Edge of the Vine Vineyard.

Yavapai County, AZ. 3,500 ft. elevation. Harvested Aug. 27th

Sugar at harvest: 23.3 Brix.

Cellar Notes:

Destemmed but not crushed to an open-top, 1.5-ton bin. Lot was left ~20% whole cluster. Inoculated with specially selected yeasts (BM45). Hand punched 3-4 times daily. Inoculated with Malolactic bacteria (Omega) around 8 Brix. Pressed at dryness after 11 days skin contact. Settled 2 days before barreling.

Aging:

Aged 5 months in 50% 1-year-old French (Ermitage Cooperage) and 50% neutral oak barrels. Aged another 6 months in 100% neutral oak barrels. Twice racked. Filtered, but unfinned.

Stats:

pH: 3.45

TA: 6.2 g/L

RS: <0.10%

Alcohol: 13.4%

Production: 49 cases

Drink now or cellar 5+ years

Winemaker: Joe Bechard

