

chateau TUMBLEWEED

2019 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 grapes. This was their third harvest (2018 was wiped out in the spring by deer) and this vineyard is still our only experience working with fruit from this part of the Verde Valley. Much like the 2016 vintage, 2019 delivered surprisingly small, thick skinned berries. That lower skin-to-juice ratio gave the wine more depth, mouthfeel and tannin than we saw from this vineyard in 2017. This is classic Sangiovese and is definitely near the top of our list for favorite wines of the vintage! Only two barrels produced.

Varietal Composition and Appellation/Fruit Sourcing:

Yavapai County

99% Sangiovese from Edge of the Vine Vineyard.

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

1% Aglianico from Cimarron Vineyard.

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

Sugar at harvest: 24.2 Brix.

Cellar Notes:

Destemmed but not crushed to open-top, 3/4-ton bins.

Inoculated with specially selected yeasts (BM45 & T73).

Hand punched 3-4 times daily.

Inoculated with Malolactic bacteria (Omega) around 5 Brix.

Pressed at dryness after 10 days skin contact.

Settled 3 days before barreling.

Aging:

Aged 5 months in 50% 3-year-old French (Vallaurine Cooperage) and 50% neutral oak barrels. Aged another 6 months in 100% neutral oak barrels.

Twice racked. Filtered, but unfinned.

Stats:

pH: 3.65

TA: 6.1 g/L

RS: <0.10%

Alcohol: 14.2%

Production: 49 cases

Drink now or cellar 5+ years

Winemaker: Joe Bechard

