

# chateau TUMBLEWEED

## 2020 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 also as a varietal that we would like see planted more widely around Arizona. Sangio is a little challenging here because our monsoon rains can be tough on its big, juicy, 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 fruit to vineyard designate a couple of our favorite barrels. This is classic Sangiovese with bright fruit, fresh acidity and the characteristic Cimarron Vineyard tannic structure. Only three barrels produced.

### Varietal Composition and Appellation/Fruit Sourcing:

*Willcox AVA – Cochise County, AZ*

*99% Sangiovese from Cimarron Vineyard.*

*Cochise County, AZ, 4,300 ft. elevation. Harvested Aug 14th*

*1% Sangiovese from Carlson Creek Vineyard.*

*Cochise County, AZ, 4,300 ft. elevation. Harvested Aug 21st*

*Sugar at harvest: 23.8 Brix*

### Cellar Notes:

Destemmed but not crushed to open-top, <sup>3</sup>/<sub>4</sub>-ton bins.

Lot was left ~20% whole cluster.

Inoculated with specially selected yeasts (BM45, BRL97 & MT).

Hand-punched 3-4 times daily.

Inoculated with Malolactic bacteria (Omega) around 2 Brix.

Pressed at dryness after 10 days skin contact.

Settled 2 days before barreling.

### Aging:

Aged 5 months in 33% new French (Ermitage Cooperage) and 67% neutral oak barrels. Aged another 6 months in 100% neutral oak barrels. Twice racked. Filtered, but unfined.

### Stats:

pH: 3.70

TA: 5.7 g/L

RS: <0.10%

Alcohol: 13.4%

Production: 74 cases

Drink now or cellar 5+ years

Winemaker: Joe Bechard

