

chateau
TUMBLEWEED

2021 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 that amazing Cimarron Vineyard tannic structure. This wine is also one of Joe's perennial favorites! Only three barrels produced.

Varietal Composition and Appellation/Fruit Sourcing:

Willcox AVA – Cochise County, AZ

100% Sangiovese from Cimarron Vineyard.

Cochise County, AZ. 4,300 ft. elevation. Harvested Sept. 5th

Sugar at harvest: 23.8 Brix

Cellar Notes:

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

Lot was left ~25% whole cluster.

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

Hand-punched 3-4 times daily.

Inoculated with Malolactic bacteria (Omega) around 5 Brix.

Pressed at dryness after 11 days skin contact.

Settled 4 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 unfinned.

Stats:

pH: 3.57

TA: 5.6 g/L

RS: <0.10%

Alcohol: 13.7%

Production: 74 cases

Drink now or cellar 5+ years

Winemaker: Joe Bechard

