

chateau TUMBLEWEED

2022 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 few of our favorite barrels. This vintage is somewhat lighter than the past couple, but it's still classic Sangiovese with bright fruit, fresh acidity and that amazing Cimarron Vineyard tannic structure. This wine, with its delicious savory note hiding in the shadows, is also one of Joe's perennial favorites! Only five barrels produced.

Varietal Composition and Appellation/Fruit Sourcing:

Willcox AVA – Cochise County, AZ

96% Sangiovese from Cimarron Vineyard.

Cochise County, AZ, 4,300 ft. elevation. Harvested Sept. 15th & 17th

2% Aglianico from Cimarron Vineyard.

Cochise County, AZ, 4,300 ft. elevation. Harvested Sept. 30th

1% Graciano from Dos Amigos Vineyard.

Cochise County, AZ, 4,300 ft. elevation. Harvested Sept. 11th

1% Mourvedre from Pillsbury Vineyard.

Cochise County, AZ, 4,300 ft. elevation. Harvested Sept. 29th

Sugar at harvest: 24.4 Brix

Cellar Notes:

Destemmed but not crushed to open-top, 3/4- and 1.5-ton bins. Lot was left ~25% whole cluster. Inoculated with specially selected yeasts (BM45, BRL97, CVRP, Clos, RC212 & MT). Hand-punched 3-4 times daily. Inoculated with malolactic bacteria (Omega) around 4 Brix. Pressed at dryness after 10 days skin contact. Settled 3 days before barreling.

Aging:

Aged 5 months in 20% 2-year-old French (Ermitage Cooperage), 20% 3-year-old French (Damy Cooperage) and 60% neutral oak barrels. Aged another 6 months in 100% neutral oak barrels. Twice racked. Filtered, but unfined.

Stats:

pH: 3.67

TA: 5.5 g/L

RS: <0.10%

Alcohol: 14.5%

Production: 124 cases

Drink now or cellar 5+ years

Winemaker: Joe Bechard

