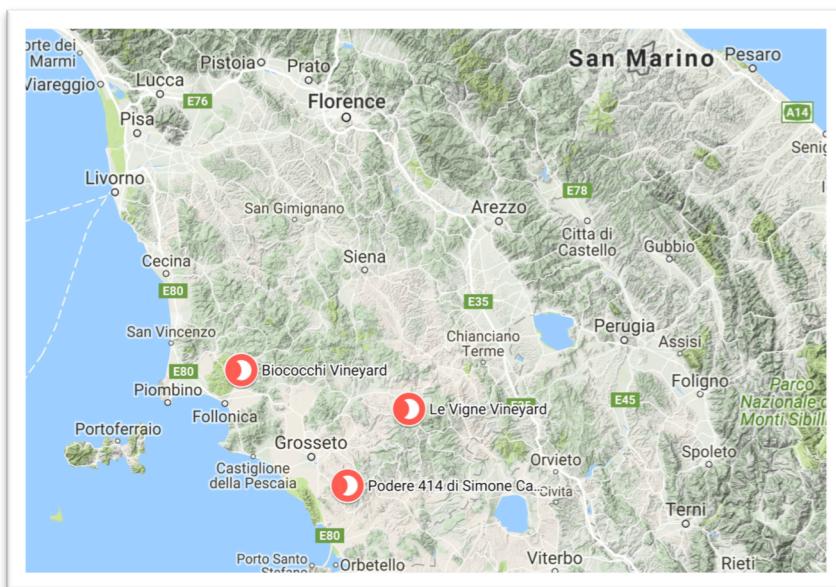


HARVESTED	September 2016
APPELLATION	Tuscany, Italy
VINEYARDS	Biococchi Vineyard, Maremma, Western Tuscany
GROWING METHOD	Certified organic by ICEA
BOTTLED	June 2017
COMPOSITION	100% Vermentino
FERMENTATION	20 days with indigenous yeasts Unfined, unfiltered, racked, and bottled
ABV   pH   TA	13.0%   3.46   5.2 g/L
PRODUCTION	800 cases
RETAIL PRICE	\$16
WINEMAKER	Maurizio Castelli



## WINEMAKING NOTES

The McEvoy Ranch Sāimuun Vermentino di Toscana is from the Bicocchi family vineyards, located southwest of Massa Marittima in western Maremma. The Bicocchi family has been producing wine on their farm since 1851. Thirty acres of land at 820ft above sea level are home to 150,000 vines, all grown organically and biodynamically.



Approximately seven miles from the Tyrrhenian Sea, the vines benefit from being in their own microclimate. A cool daytime breeze from the sea ensures that the temperature rarely exceeds 86°–88°F, while at night the direction is reversed, with cool air coming down from the hills to the east and dropping the temperature to 53°–55°F. When coupled with the free draining calcareous soil and more than 160 years of winemaking experience, the vineyard produces grapes with plenty of character and wine with a strong personality. The current vineyard owner is Carlo Lodovico Bicocchi. The Le Vigne Vineyard is where we source our Sāimuun Sangiovese. Bottling for both was done nearby at Maurizio's son's winery, Podere 414 di Simone Castelli.

## TASTING NOTES

The light-bodied character of our 2016 Sāimuun Vermentino pleasantly surprises you with its decidedly complex taste. A glass of this classic varietal offers up aromas of lively white nectarine, lemon oil, fresh pear, and a delightful saltiness due to the vineyard's proximity to the coast. As you sip, the flavors unfold to reveal grapefruit (including the snappy bit of pith), guava, quince, and wet stone. The higher levels of phenols in this Vermentino showcase its terroir by lending a taste of green almond to the finish along with a touch of white pepper spice and a viscosity that makes this a completely refreshing wine.

## ACCOLADE

- GOLD, 93 points – 2018 Harvest Challenge Wine Competition

