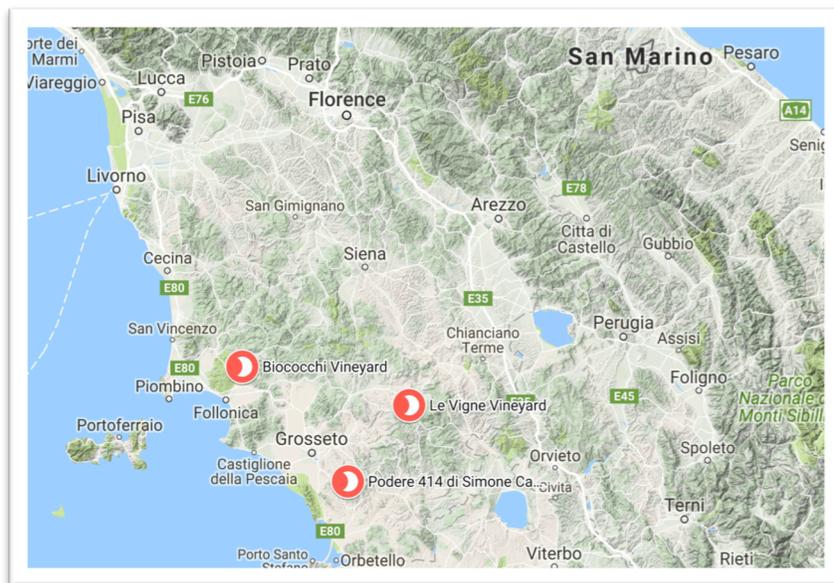


HARVESTED	September 2015
APPELLATION	Maremma, Tuscany, Italy DOC
VINEYARDS	La Vigne Vineyard, Maremma, Western Tuscany
GROWING METHOD	Certified organic by ICEA
BOTTLED	June 2017
COMPOSITION	100% Sangiovese
FERMENTATION	Picked, sorted, and destemmed by hand 25 days with indigenous yeasts
BARREL AGING	18 months in oak barrels and tonneaux
ABV   pH   TA	13.0%   3.52   5.5 g/L
PRODUCTION	800 cases
RETAIL PRICE	\$17
WINEMAKER	Maurizio Castelli

## WINEMAKING NOTES

The McEvoy Ranch Sāimuun Sangiovese di Toscana is from the 22-acre, certified organic Le Vigne Vineyard in Maremma's Montecucco region, southwest of the Montalcino plateau. The soil is limestone with volcanic rock as a result of the Monte Amiata volcano eruption centuries ago. Maremma is unique because of the variety of its territory: blue sea, long beaches, black rock, hills covered with woods, marshes and flat lands, green hills and natural thermal baths.



The Le Vigne Vineyard was completely replanted by its current owners in 1998 to Sangiovese, Cabernet Sauvignon, Merlot, and Petit Verdot. Like the soils, the climate here is similar to the Montalcino region just to the north, cooled by winds from the Tyrrhenian coast that is about 70 miles to the west. Good winter rainfall and diurnal temperature range in the summer add to the optimal growing conditions in this region. The wines typically are noted for their freshness, with rich fruit and notes of minerality, sapidity, and salinity. The Biococchi Vineyard is where we source our Sāimuun Vermentino. Bottling was done nearby at Maurizio's son's winery, Podere 414 di Simone Castelli.

## TASTING NOTES

Very classic style that is true to its Tuscan roots. The opening of our 2015 Sāimuun Sangiovese begins with inviting aromatics that include red plum, raspberry, violet, cigar box, and cinnamon. The earthy flavor tones continue with leather and Porcini mushrooms then evolve to mulberry, black fig, and a delightful sour cherry on the front. Pomegranate, cinnamon stick, and framboise flavors are evident mid-palate with citrus notes of blood orange dipped in dark chocolate and grapefruit at the finish. There's a mouth-watering juiciness with firm tannins that brings you back for more. Viva L'Italia!

