



DOS CABEZAS  
WINEWORKS

## INFORMATION PAPER :: 2012 TOSCANO

### OLD BUSINESS:

Dos Cabezas WineWorks has a long history with Sangiovese. We've been making a Sangiovese based wine in one form or another for 17 years. As the name "Toscano" would suggest, originally this wine was intended to be a Super Tuscan knock off. While some of those cover-wines achieved goodness, we felt like Arizona Sangiovese had an original song to sing. Around 2006 we decided to look at our Sangiovese differently. At its best, Arizona Sangiovese reminds us more of Pinot Noir & Burgundy than it does anything from Tuscany - and ultimately, it reminds us of Arizona. In 2008 we started working with the Cimarron Vineyard that Dick Erath planted near Willcox... Dick took cuttings of a supposed Brunello selection of Sangiovese Grosso from what was then the Dos Cabezas Vineyard (now the Buhl Memorial Vineyard) up to his greenhouse in Oregon, propagated them & returned them to Arizona to plant at Cimarron in 2005. This Sangiovese block was planted at the north end of the vineyard, bordering a property owned by the Bostocks & home to a hungry horde of a bazillion or so adorable bunny rabbits. Sometime during the winter of 2005-6 these adorable bunny rabbits discovered that tender young Sangiovese vines taste way better than the gnarly old mesquite bark they were used to gnawing on... by spring 2006, most of these vines were reduced to woody nubs barely poking out of the ground. Because these vines were own rooted, we were able to train that summer growth back up to the wire & had them producing in a couple of vintages.

### NEW BUSINESS:

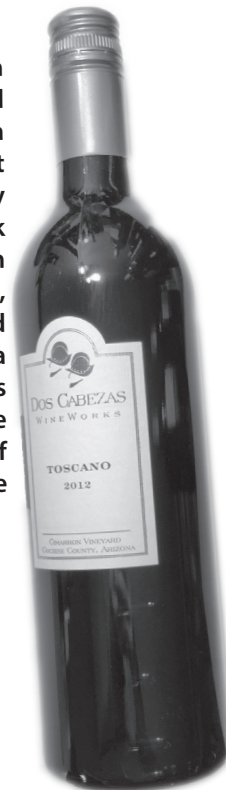
All of the grapes for Toscano come from the Cimarron Vineyard we farm near Willcox. The fruit was all hand picked into small 25 lb harvest bins as the varieties/blocks tasted the best. Everything was rested overnight then destemmed the next morning (no crushing) into 2 ton open top bins. Soaked. Inoculated for yeast fermentation. Macerated between 7-28 days. Punched twice daily. Pressed when the lots tasted best. Settled overnight. The Sangiovese was racked into new & used medium plus toasted 400L Taransaud French oak barrels. The Cabernet Franc was racked into new & used medium plus & heavy toasted 300L cigare shaped Taransaud French oak barrels. Yeast fermentation & inoculated malolactic fermentation both finished in barrel. After 18 months, racked only to bottle & bottled without fining or filtration.

### OUR THOUGHTS:

Transforms the glass it fills into a brilliant, albeit giant garnet gemstone. Aromas of bittersweet cocoa, dried tart cherries & potting soil drift from glass to nose. The hot tip from the nose puts the mouth on the lookout for these characters... and the mouth finds (most of) them. The cherries sitting on the front of the palate tethered by a vanillin filament to the cocoa hanging out on the back. Mildly spicy, cleansing tannin leaves a thin clearcoat on the tongue. Answers to the dining dilemma: noodles, crispy duck on those noodles, crispy fried chicken of the Asian or southern American persuasion, crispy adorable fried bunny rabbits, cultured butter spread on crusty bread, thin slices of ham, thin slices of any other cured meat, wood fired red sauced & sausaged pizza.

### THEIR THOUGHTS:

\*\*\* 2012 Toscano, 2nd Place, Best Super Tuscan Blend - 2014 Arizona Winegrowers Festival at the Farm  
\*\*\* 2010 Toscano, Winner of the Jefferson Cup - 2012 Jefferson Cup Invitational



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