

chateau TUMBLEWEED

2022 Cousin Idd

Background:

Cousin Idd's composition has changed from vintage to vintage, but the goal has always been the same: to make a delicious and complex blend of Bordeaux varietals with focused, spicy red fruit and a harmonious tension between acid and tannin. This year Cab Franc leads the blend with its red cranberry fruit; cedary/peppery spice and fine, tight tannins. Cab Sauv from Sierra Bonita Vineyard ups the structure and depth of fruit, while BMV Merlot adds a streak of red raspberry character and a layer of elegance to the palate. The small addition of deep, dark Malbec contributes yet another note of rich plum fruit, lavender and a compelling spice. This is a food-friendly wine that will evolve beautifully over the next 5+ years. Only 15 barrels produced.

Varietal Composition and Appellation/Fruit Sourcing:

Willcox AVA – Arizona

31% Cabernet Franc from Sierra Bonita Vineyard.

Graham County, AZ, 4,400 ft. elevation. Harvested Sept. 17th

19% Cabernet Franc from Cimarron Vineyard.

Cochise County, AZ, 4,300 ft. elevation. Harvested Sept. 8th

25% Cabernet Sauvignon from Sierra Bonita Vineyard.

Graham County, AZ, 4,400 ft. elevation. Harvested Oct. 14th

19% Merlot from Buhl Memorial Vineyard.

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

6% Malbec from Deep Sky Vineyard.

Cochise County, AZ, 4,300 ft. elevation. Harvested Sept. 19th

Sugar at harvest: 24.0 Brix average

Cellar Notes:

Destemmed but not crushed to open-top, $\frac{3}{4}$ - and 1.5-ton bins. Lots were left an average of ~17% whole-cluster. Inoculated with specially selected yeasts (BDX, MT, D254, V1116 & Tango). Hand-punched 3-4 times daily. Inoculated with malolactic bacteria (Omega) around 3 Brix. Pressed at dryness after 11 days average skin contact. Settled 2 days average before barreling.

Aging:

Aged 5 months in 6% 2-year-old French (Alain Fouquet Cooperage) and 94% neutral oak barrels. Aged another 6 months in 27% 1-year-old French (Alain Fouquet & Maury cooperages), 7% 2-year-old French (Alain Fouquet Cooperage) and 66% neutral oak barrels. Twice racked. Filtered, but unfined.

Stats:

pH: 3.85

TA: 5.7 g/L

RS: <0.10%

Alcohol: 13.8%

Production: 366 cases

Drink now or cellar 5+ years

Winemaker: Joe Bechard

