

# chateau TUMBLEWEED

## 2023 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 Merlot from the cooler, Graham County end of the Willcox AVA lays the base with bright red raspberry notes and a streak of acidity. Bold Cab Sauv from Sierra Bonita Vineyard ups the structure and depth of fruit, while Cab Franc from the same vineyard lends red cranberry fruit; cedary/peppery spice and fine, tight tannins. Small additions of Tannat and Malbec add color, body, tannin and additional layers of deep, dark fruit. This wine is always a hit on any dinner table and will evolve beautifully over the next 5+ years. Only 13 barrels produced.

### Varietal Composition and Appellation/Fruit Sourcing:

*Willcox AVA – Arizona*

**43% Merlot** from Bonita Springs Vineyard.

*Graham County, AZ, 4,400 ft. elevation. Harvested Oct. 6th*

**23% Cabernet Sauvignon** from Sierra Bonita Vineyard.

*Graham County, AZ, 4,400 ft. elevation. Harvested Oct. 3rd*

**14% Cabernet Franc** from Sierra Bonita Vineyard.

*Graham County, AZ, 4,400 ft. elevation. Harvested Sept. 28th*

**13% Tannat** from Dos Amigos Vineyard.

*Cochise County, AZ, 4,300 ft. elevation. Harvested Sept. 12th*

**7% Malbec** from Deep Sky Vineyard.

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

*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 ~21% whole-cluster. Inoculated with specially selected yeasts (BDX, MT, RC212, CVRP, Clos, UV43 & V1116). Hand-punched 3-4 times daily. Inoculated with malolactic bacteria (Omega) around 8 Brix. Pressed at dryness after 12 days average skin contact. Settled 2 days average before barreling.

### Aging:

Aged 5 months in 7% 2-year-old French (Gamba Cooperage) and 93% neutral oak barrels. Aged another 6 months in 7% new French (Ermitage Cooperage), 7% 2-year-old French (Gamba Cooperage) and 86% neutral oak barrels. Twice racked. Filtered, but unfined.

### Stats:

pH: 3.97

TA: 5.8 g/L

RS: <0.10%

Alcohol: 13.8%

Production: 322 cases

Drink now or cellar 5+ years

Winemaker: Joe Bechard

