

chateau TUMBLEWEED

2021 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, the blend is a fairly even split of four varietals. Picture-perfect Merlot from Buhl Memorial Vineyard lays a dark, rich base and contributes a streak of acidity. Malbec from Carlson Creek Vineyard adds a layer of rich plum and notes of lavender while Cab Sauv lends lots of spice, tannin and dark fruit characters. Finally, Cab Franc gives the wine a vibrant red, cranberry fruit, more acidity and another hint of green, peppery spice. This is a food-friendly wine that will evolve beautifully over the next 5+ years. 18 barrels produced.

Varietal Composition and Appellation/Fruit Sourcing:

Willcox AVA – Arizona

28% Merlot from Buhl Memorial Vineyard.

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

24% Malbec from Carlson Creek Vineyard.

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

13% Cabernet Sauvignon from Carlson Creek Vineyard.

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

12% Cabernet Sauvignon from Sierra Bonita Vineyard.

Graham County, AZ, 4,400 ft. elevation. Harvested Oct. 9th

18% Cabernet Franc from Sierra Bonita Vineyard.

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

5% Cabernet Franc from Cimarron Vineyard.

Cochise County, AZ, 4,300 ft. elevation. Harvested Aug. 29th

Sugar at harvest: 24.0 Brix average

Cellar Notes:

Destemmed but not crushed to open-top, 3/4- and 1.5-ton bins. Lots were left an average of ~10% whole-cluster. Inoculated with specially selected yeasts (BDX, MT, BRL97, BM45, UV43, D80, Tango & CVRP). Hand-punched 3-4 times daily. Inoculated with Malolactic bacteria (Omega) around 3 Brix. Pressed at dryness after 10 days average skin contact. Settled 2 days average before barreling.

Aging:

Aged 5 months in 17% new French (Maury & Alain Fouquet Cooperages), 6% new eastern European (Damy Cooperage), 11% 1-year-old French (Damy & Giraud Cooperages), 6% 1-year-old Carpathian (Giraud Cooperage) and 60% neutral oak barrels. Aged another 6 months in 6% new French (Alain Fouquet Cooperage), 6% 2-year-old French (Damy Cooperage) and 88% neutral oak barrels. Twice racked. Filtered, but unfined.

Stats:

pH: 3.85

RS: <0.10%

Production: 445 cases

TA: 5.6 g/L

Alcohol: 13.5%

Drink now or cellar 5+ years

Winemaker: Joe Bechard

