

chateau
TUMBLEWEED

2017 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 Bordeaux blend with focused, spicy red fruit and a harmonious tension between acid and tannin. This year, the rich, plummy, floral characters of Malbec take the lead role. Cabernet Sauvignon adds more depth and tannin, while Cabernet Franc contributes bright red fruit, juicy acidity and green spice. This is a food-friendly wine that will evolve beautifully over the next 5+ years. It's also one of our largest blends of the year at 10 barrels.

Varietal Composition and Appellation/Fruit Sourcing:

Willcox AVA

42% Malbec from Carlson Creek Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Aug. 24th

7% Malbec from Deep Sky Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Aug. 24th

25% Cabernet Sauvignon from Carlson Creek Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Sept. 3rd

24% Cabernet Franc from Cimarron Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Aug. 24th

2% Merlot from Rolling View Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Aug. 11th

Sugar at harvest: 24.0 Brix average

Cellar Notes:

Destemmed but not crushed to open-top, 3/4-ton bins. Cabernet Sauvignon, Cabernet Franc and Merlot were all left ~10% whole cluster. Cold-soaked 24 hours, then inoculated with specially selected yeasts (BDX, MT, CLOS, BM45 & UV43).

Hand punched 3-4 times daily.

Inoculated with Malolactic bacteria (Omega) around 7 Brix.

Pressed at dryness after 10 days average skin contact.

Settled 2 days average before barreling.

Aging:

Aged 4+ months in 100% neutral oak and 7 more months in 20% 1-year-old French and 10% 2-year-old French oak barrels (Damy, Ermitage & Francois Freres Cooperages).

Twice racked. Filtered, but unfined.

Stats:

pH: 3.77

TA: 6.0 g/L

RS: <0.10%

Alcohol: 13.6%

Production: 240 cases

Drink now or cellar 5+ years

Winemaker: Joe Bechard

