

chateau TUMBLEWEED

2013 Cousin Id

Background:

2013 was our first year making this Bordeaux blend. The Merlot – left 20% whole-cluster for added tannin, spice and mid-palate – contributes soft, red fruit and an elegant edge. Cabernet Sauvignon adds tannin and darker fruit character. Petit Verdot gives another layer of tannin, power and spicy, deep-red cherry notes. A balanced wine great for pairing with a range of foods and our largest blend of 2013 at nine barrels.

Varietal Composition and Appellation/Fruit Sourcing:

44% Merlot from Fort Bowie Vineyard. Cochise County, AZ. 3,800 ft. elevation. Harvested Aug. 13th

22% Cabernet Sauvignon from Fort Bowie Vineyard. Cochise County, AZ. 3,800 ft. elevation. Harvested Aug. 22nd

31% Petit Verdot from Dragoon Mountain Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Sept. 22nd

3% Tannat from Dragoon Mountain Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Sept. 22nd

Sugar at harvest: 25.0 Brix average

Cellar Notes:

Destemmed, but not crushed to open top $\frac{3}{4}$ -, and 1-ton bins.

Merlot was left ~20% whole cluster.

Cold-soaked 24 hours, then inoculated with specially selected yeasts (BDX, T73, D80, VRB).

Hand punched 3-4 times daily.

Inoculated with Malolactic bacteria (Alpha) around 7 Brix.

Pressed at dryness after 13 days average skin contact.

Settled 5 days average before barreling

Aging:

Aged 11 months in 20% new French and Hungarian oak.

Twice racked. Un-fined and unfiltered.

Stats:

pH: 3.70

TA: 6.4 g/L

RS: <0.10%

Alcohol: 14.0%

Production: 220 cases

Drink now or cellar 3-5+ years

Winemaker: Joe Bechard

