

# chateau TUMBLEWEED

## 2016 Cousin Idd

### Background:

Cousin Idd's composition has changed from vintage to vintage, but the goal has always been the same: to make a Bordeaux blend with focused, spicy red fruit and a harmonious tension between acid and tannin. This year, it's the fresh red fruit and spice of Cabernet Franc in the driver's seat with Malbec and Cab Sauv adding layers of depth, tannin and more 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 only 9 barrels.

### Varietal Composition and Appellation/Fruit Sourcing:

#### Willcox AVA

30% Cabernet Franc from Golden Rule Vineyard. Cochise County, AZ. 4,400 ft. elevation. Harvested Aug. 27th

27% Cabernet Franc from Cimarron Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Aug. 27th

21% Malbec from Carlson Creek Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Sept. 3rd

7% Malbec from Deep Sky Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Sept. 3rd

9% Cabernet Sauvignon from Rolling View Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Aug. 30th

4% Cabernet Sauvignon from Golden Rule Vineyard. Cochise County, AZ. 4,400 ft. elevation. Harvested Sept. 2nd

2% Cabernet Sauvignon from Carlson Creek Vineyard. Cochise County, AZ. 4,300 ft. elevation. Harvested Aug. 27th

Sugar at harvest: 24.8 Brix average

### Cellar Notes:

Destemmed but not crushed to open-top,  $\frac{3}{4}$ -ton bins. All lots were left 10-25% whole cluster.

Cold-soaked 24 hours, then inoculated with specially selected yeasts (BDX, MT, CLOS, T73 & BM45).

Hand punched 3-4 times daily.

Inoculated with Malolactic bacteria (Omega) around 7 Brix.

Pressed at dryness after 11 days average skin contact.

Settled 2 days average before barreling.

### Aging:

Aged 4+ months in 100% neutral oak and 7 more months in 12.5% new French and 12.5% new Russian oak.

(Alain Fouquet and Seguin Moreau Cooperages).

Twice racked. Filtered, but un-fined.

### Stats:

pH: 3.77

TA: 6.1 g/L

RS: <0.10%

Alcohol: 13.6%

Production: 220 cases

Drink now or cellar 5+ years

Winemaker: Joe Bechard

