

chateau TUMBLEWEED

2020 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 darker fruit and bigger tannins of Cabernet Sauvignon are accented by the rich, plummy, floral characters of Malbec and a vibrant streak of red fruit, juicy acidity and green spice from Cabernet Franc. This is a food-friendly wine that will evolve beautifully over the next 5+ years. 16 barrels produced.

Varietal Composition and Appellation/Fruit Sourcing:

Willcox AVA – Arizona

41% Cabernet Sauvignon from Sierra Bonita Vineyard.

Graham County, AZ. 4,400 ft. elevation. Harvested Sept. 23rd

7% Cabernet Sauvignon from Carlson Creek Vineyard.

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

19% Malbec from Carlson Creek Vineyard.

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

6% Malbec from Deep Sky Vineyard.

Cochise County, AZ. 4,300 ft. elevation. Harvested Aug. 30th

15% Cabernet Franc from Sierra Bonita Vineyard.

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

12% Cabernet Franc from Cimarron Vineyard.

Cochise County, AZ. 4,300 ft. elevation. Harvested Aug. 18th

Sugar at harvest: 24.8 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 ~15% whole-cluster. Inoculated with specially selected yeasts (BDX, MT, Clos, T73, BRL97 & UV43). Hand-punched 3-4 times daily. Inoculated with Malolactic bacteria (Omega) around 3 Brix. Pressed at dryness after 12 days average skin contact. Settled 2 days average before barreling.

Aging:

Aged 5 months in 6% new French (Alain Fouquet Cooperage) and 94% neutral oak barrels. Aged another 6 months in 12% new French (Giraud & Alain Fouquet Cooperages), 6% new Carpathian (Giraud Cooperage), 12% 2-year-old French (Damy & Marchive Cooperages) and 70% neutral oak barrels. Twice racked. Filtered, but unfined.

Stats:

pH: 3.82

TA: 5.8 g/L

RS: <0.10%

Alcohol: 13.5%

Production: 397 cases

Drink now or cellar 5+ years

Winemaker: Joe Bechard

