



2015 MERLOT

We sourced the fruit from Buhl Memorial Vineyards in Cochise County, Arizona on July 17th, 2015. Fermentation lasted a total of 10 days before being pressed in tank and put into barrel for 10 months. This wine was then bottled May 17th, 2017.

Our 2015 Merlot opens with a delicate rose and cedar aromas bolstered by red fruit. Fruit flavors of plum jam and fresh fig carry the palate, which transition to vanilla, toasted hazelnut and caramel on the finish. This Merlot pairs well with veal chops and portabella mushrooms, roasted chicken with thyme and onions, a roasted port loin, a hearty shepherd's pie or even a full flavored roast duck with a fruit sauce.

AMERICAN VITICULTURAL AREAS (AVA):	Arizona/Cochise County
FARMING:	Drip Irrigation
VARIETAL CONTENT:	100% Merlot
RESIDUAL SUGAR:	1.6 g/L
pH:	3.74
TOTAL ACIDITY:	5.4
ALCOHOL BY VOLUME:	14.5%
CASES PRODUCED:	106 cases
WINEMAKERS & WINEGROWERS:	Aridus Wine Company
WEBSITE:	www.ariduswineco.com