



## 2015 SYRAH

We sourced our fruit from Deep Sky Vineyards in Cochise County, Arizona. This fruit was brought in 2 lots, both on August 20<sup>th</sup>, 2015. Fermentation lasted 10 days before pressed and barreled down in September 2015. It was aged 20 months in oak until bottled on May 17<sup>th</sup>, 2017.

With enticing aromas and layers of dark, concentrated earthy flavors, this Syrah brings the Rhone style to the desert. This Syrah pairs well with dry, crisp cheeses as well as BBQ pork and a nice, grilled fatty steak. Roasted duck or grilled, braised or roasted Lamb pairs exceptionally well. Strong flavored fish such as Tuna or Salmon work well with Syrah when it is grilled or barbequed to bring out the body and earthy flavors of the wine.

AGE OF VINES:	Varies
AMERICAN VITICULTURAL AREAS (AVA):	Arizona/Cochise County
FARMING:	Irrigation
VARIETAL CONTENT:	100% Syrah
TIME IN OAK:	20 months in oak
RESIDUAL SUGAR:	0 g/L
pH:	3.61
TOTAL ACIDITY:	6.1 g/L
ALCOHOL BY VOLUME:	14.3%
CASES PRODUCED:	239 cases
WINEMAKERS & WINEGROWERS:	Lisa Strid & Scott Dahmer
WEBSITE:	<a href="http://www.ariduswineco.com">www.ariduswineco.com</a>