



2016 CABERNET FRANC

Our 2016 Cabernet Franc is from from New Mexico Vineyards, Mimbres Valley, New Mexico. We brought in just under 8 tons of fruit on September 29th and 30th, 2016. Approximately 2% was from High Lonesome Vineyards received on August 27th, 2016. The fruit was split into two lots, one of which received punchdowns and the other pumpovers. The pumpover tank was inoculated with a blend of D-47 and D-80 yeasts after a three day cold soak. The punchdown tank also cold soaked for three days and was inoculated with BM45 yeast. Fermentation progressed over the course of seven days with a maximum temperature of 86F on the pumpover tank and 88F on the punchdown tank. The tanks were then pressed, and after settling, racked to new French and American oak barrels for aging. The wine remained in barrel for two years and 3 months before being transferred to tank and bottled.

This wine is a clear, deep ruby color with enticing aromas of wild plum jam, fresh-cut wood, and Vietnamese cinnamon. It is well-balanced, with a refreshing acidity and moderate tannins, and the aromas are joined on the palate with notes of cranberry and candied orange peel. The finish is long, with a core of sweet spice and plum.

AMERICAN VITICULTURAL AREAS (AVA):	Mimbres Valley, New Mexico
VARIETAL CONTENT:	100% Cabernet Franc
TIME IN OAK:	Still in barrel
pH:	3.64
TOTAL ACIDITY:	7.7 g/L
ALCOHOL BY VOLUME:	15.0%
CASES PRODUCED:	250
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