



2016 CABERNET SAUVIGNON

The fruit for our 2016 Cabernet Sauvignon is from New Mexico Vineyards in the Mimbres Valley, New Mexico. We brought it into the winery on September 15th and 16th, 2016, and destemmed to two tanks on the 16th. The two lots each received a three day cold soak before inoculation on the 19th. The larger tank was inoculated with a blend of RP15 and D254 yeast, and the smaller with D80. The smaller tank received punchdowns thrice daily, and the larger thrice daily pumpovers. The larger lot fermented to dryness over the course of 7 days, with the temperature peaking at 88.9F. The smaller lot fermented over the course of 8 days, with a temperature peak of 86.7F, and received a weeklong post-fermentation maceration. The larger lot received 8 days of post-fermentation maceration before pressing. Both lots were settled, and racked into 100% new French (92%) and American (8%) oak barrels. The wines were aged for 26 months before racking, filtering, and bottling.

The aromas of this clear, ruby-colored wine leap out of the glass. Fresh cassis, raspberry, and plum fruit flavors are bracketed by vanilla and caramel notes. On the palate the wine of medium plus intensity with moderate alcohol, medium body, fresh acidity, and moderate tannin level of medium chain length. Fresh raspberry dominates the palate, with secondary flavors of plum, tar, dark chocolate, and tar. This is a wine with excellent aging potential – up to 10 years in bottle.

AGE OF VINES:	25+ years
AMERICAN VITICULTURAL AREAS (AVA):	Mimbres Valley, New Mexico
FARMING:	Irrigation
VARIETAL CONTENT:	100% Cabernet Sauvignon
TIME IN OAK:	26 months
pH:	3.68
TOTAL ACIDITY:	8.4 g/L
ALCOHOL BY VOLUME:	13.4%
CASES PRODUCED:	348
WINEMAKERS & WINEGROWERS:	Lisa Strid & Scott Dahmer
WEBSITE:	www.ariduswineco.com