



2016 GRACIANO

We sourced the fruit for our 2016 Graciano from Alba Vineyards in Cochise County, Arizona. The fruit came in as it came ripe on August 25th, 27th, and September 9th, 2016, with each lot fermented separately. The first two lots were fully destemmed, and final lot was half destemmed, and half whole cluster. Clos yeast was used for the first two lots, and D254 for the final. Fermentation temperature regimes varied, with the first lot peaking at 82F, the second at 88F, and the last lot at 80F. All lots were co-inoculated for malolactic conversion. The wines were kept separate during aging, which was in both new French and new American oak barrels. The final blend included the full volume of the first two lots, and one barrel from the final, stem-contact lot, representing 11% of the final blend volume.

Our 2016 Graciano exhibits bold aromas of fresh ripe berries, potpourri, black pepper, bay leaf and graphite. The flavors include both dark berries and black cherries, warm spices, and black pepper. The medium level of tannins make this an approachable wine for drinking now, with the potential to age for an additional five years.

AGE OF VINES:	7+ years
AMERICAN VITICULTURAL AREAS (AVA):	Cochise County, Arizona
FARMING:	Irrigation
VARIETAL CONTENT:	100% Graciano
TIME IN OAK:	18 months (22% American, 78% French)
pH:	3.75
TOTAL ACIDITY:	5.5 g/L
ALCOHOL BY VOLUME:	14.4 %
CASES PRODUCED:	205 cases
WINEMAKER & VINTNER:	Lisa Strid & Scott Dahmer
WEBSITE:	www.ariduswineco.com