



2016 MERLOT

We sourced the fruit for our 2016 Merlot from New Mexico Vineyards in the Mimbres Valley, New Mexico. which came in on August 29th and 30th, 2016. Both days the fruit was crushed and destemmed to tank as it came in. The fruit was separated into two lots – one larger that received pumpovers and one smaller that was given punch downs. Both lots were inoculated on September 1st, the larger lot with RP15 and the smaller with NT116. Fermentation took five days each, and the tanks were pressed on September 6th as soon as they were dry. After settling for four days, the wines were barreled down to 100% new French oak. The wine rested in barrel for nearly a year and a half before bottling.

AMERICAN VITICULTURAL AREAS (AVA):	Mimbres Valley, New Mexico
FARMING:	Irrigation
VARIETAL CONTENT:	100% Merlot
TIME IN OAK:	17 months
pH:	3.66
TOTAL ACIDITY:	7.1 g/L
ALCOHOL BY VOLUME:	13.8%
CASES PRODUCED:	435
WINEMAKERS & WINEGROWERS:	Lisa Strid & Scott Dahmer
WEBSITE:	www.ariduswineco.com