



## 2016 MONTEPULCIANO

We sourced the fruit for our 2016 Montepulciano from New Mexico Vineyards in Mimbres Valley, New Mexico. The fruit was some of the last of the season to arrive at the winery on September 30th, 2016. We crushed and destemmed to tank same day, and gave the fruit a three day cold soak before inoculating with Rhone 2226. Fermentation was started on October 3rd and finished seven days later on October 10th. The fruit was pressed on October 12th, 2016 after two days of post-fermentation maceration. The wine was settled, and racked into 100% new French oak, where it rested for nrealy a year and a half before being racked to tank and bottled in early March 2018.

Our Oak-aged Montepulciano wine has, by far, the most enthusiastic following due to its richness. The wine exhibits deep black-fruit flavors such as boysenberry, blackberry and prune, licorice, and oaky flavors of cocoa, vanilla and mocha. The grippy tannins will age this wine to perfection.

AMERICAN VITICULTURAL AREAS (AVA):	Mimbres Valley, New Mexico
FARMING:	Irrigation
VARIETAL CONTENT:	100% Montepulciano
TIME IN OAK:	17 months
pH:	3.56
TOTAL ACIDITY:	6.5 g/L
ALCOHOL BY VOLUME:	14.6 %
CASES PRODUCED:	93
WINEMAKERS & WINEGROWERS:	Lisa Strid & Scott Dahmer
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