



2016 MOURVEDRE

We sourced the fruit for our 2016 Mourvedre from Sándor Vineyards and Alba Vineyards in Cochise County, Arizona. We received the fruit from Alba Vineyards on September 11th, 2016 and from Sándor Vineyards on September 24th, 2016. The lots were fermented separately in macro bins, each with Enoferm Syrah yeast, and length of fermentation varied from 6-8 days. Malolactic conversion completed by October 28th. Each lot was kept separate until pre-bottling blending in December of 2017. The wine was lightly fined with egg whites, and filtered prior to bottling on December 21st, 2017.

This meaty, medium-bodied rustic wine leads with cranberry, and persimmon fruit notes, and warm spices – black pepper, cloves, and anise. It is followed by chocolate and mocha overtones with hints of tarragon and other dried herbs.

AMERICAN VITICULTURAL AREAS (AVA):	Cochise County, Arizona
FARMING:	Irrigation
VARIETAL CONTENT:	100% Mourvedre
TIME IN OAK:	15 months
pH:	3.66
TOTAL ACIDITY:	7.4 g/L
ALCOHOL BY VOLUME:	13.7%
CASES PRODUCED:	186 cases
WINEMAKERS & WINEGROWERS:	Lisa Strid & Scott Dahmer
WEBSITE:	www.ariduswineco.com