



## 2016 MUSCAT

We sourced the fruit for the 2016 Muscat from the New Mexico Vineyards in Mimbres Valley in New Mexico. It arrived on August 25<sup>th</sup> and 26<sup>th</sup>, and was de-stemmed, crushed, and pressed on August 26<sup>th</sup>, 2016. The juice was lightly fined with bentonite, gelatin, and silica gel and allowed to settle for four days before racking off solids, adjusting the acid and beginning fermentation. Fermentation began on September 1<sup>st</sup>, 2016. We inoculated with Epernay II yeast, and fermented at 62° F. Fermentation lasted 15 days before we arrested the tank via chilling and an SO2 addition. The tank was racked off solids, and blended with 7% Riesling from our friends at High Lonesome Vineyard. The wine was then treated lightly with bentonite again for clarity and protein stability. It was bottled on February 15<sup>th</sup>, 2017.

Our 2016 Muscat is a Bronze Medal Winner in the 2017 San Francisco International Wine Competition. This wine smells like a bouquet of fresh flowers with aromas of lilies, bay leaf acacia, and fresh-cut hay. In addition to the floral notes, the flavors are of juicy Williams Pear and a hint of cinnamon spice. This is a sophisticated wine for those who enjoy a touch of residual sugar. This sweet Muscat pairs well with spicy cuisine, Indian cuisine, dark fish, curry dishes, chocolate, dried fruits, nuts and a wide variety of both hard and soft cheeses.

AMERICAN VITICULTURAL AREAS (AVA):	Mimbres Valley, New Mexico
VARIETAL CONTENT:	7% Riesling, 93% Muscat
TIME IN OAK:	Stainless Steel Tank
RESIDUAL SUGAR:	24 g/L
pH:	3.73
TOTAL ACIDITY:	5.3 g/L
ALCOHOL BY VOLUME:	12%
CASES PRODUCED:	428 cases
WINEMAKER:	Lisa Strid
WINEGROWERS:	Aridus Wine Company
WEBSITE:	<a href="http://www.ariduswineco.com">www.ariduswineco.com</a>