



2016 ORANGE MUSCAT

We sourced our fruit from the New Mexico Vineyards in Mimbres Valley, New Mexico on August 25th, 2016. We fermented this fruit like a red. Inoculated on August 26th, 2016 and punched it until dry. Fermentation lasted 4 days. Pressed on August 31st and barreled down on September 9th, 2016.

This wine has a peachy/white tea feel to it as a heavier bodied white. This wine is very aromatic with floral notes of jasmine.

AGE OF VINES:	
AMERICAN VITICULTURAL AREAS (AVA):	Mimbres Valley, New Mexico
FARMING:	Irrigation
VARIETAL CONTENT:	100% Muscat
TIME IN OAK:	Still in barrel
pH:	3.69
TOTAL ACIDITY:	6.4 g/L
ALCOHOL BY VOLUME:	14%
CASES PRODUCED:	63 cases
WINEMAKERS & WINEGROWERS:	Lisa Strid & Scott Dahmer
WEBSITE:	www.ariduswineco.com