



2016 SAUVIGNON BLANC

All the fruit that went into our 2016 Sauvignon Blanc was sourced from New Mexico Vineyards in Mimbres Valley of New Mexico. We chose to bring in two separate lots, the first of which was harvested on July 26th, and the second on August 4th. All fruit was whole cluster pressed immediately upon arrival at the winery, and cold settled over the course of a few days. After racking off solids, the second lot was again split and the juice was fermented with different yeasts selected for their capacities to develop and retain fresh citrus and tropical notes. Fermentation took place at 57° F, and lasted 16-19 days depending on the lot. After completing fermentation, the tanks were chilled, and a small dose of SO₂ was added to prevent malolactic fermentation. After the lees settled, the tanks were racked and blending trials commenced. For our final blend, we decided to blend in a small volume of Gewürztraminer from the same New Mexico vineyard for that extra bit of complexity.

Winemakers Notes: "Working with this Sauvignon Blanc has proved to be a delight for me, as a winemaker. I wanted to really showcase the characteristic varietal notes of this wine, so did as much as I could to coax them out and retain them through the winemaking process. It has been interesting for me to taste this wine as it continues its evolution from tank to bottle, for example, starting out with ripe guava flavors that were gradually overshadowed by mango. I'm excited to revisit it frequently throughout the spring, summer and fall."

This Silver Medal Winner of both 2017 Finger Lakes International Wine Competition and 2017 San Francisco Chronicle Wine Competition, has a clear, pale lemon colored wine with a nose dominated by clean, delicate aromas of fresh tropical fruit—pineapple, banana, and guava. The body is light, crisp, and refreshing with flavors of citrus and tropical fruit. Orange, lemon, pineapple, and passion fruit fill the palate and a hint of fresh ginger spiciness rounds out the finish. This Sauvignon Blanc goes well with feta, goat cheese, pine nuts, poultry, pork, fatty white fish dishes, scallops, lobster, shrimp and most sushi. Citrus, green apple and asparagus all bring out the fruitiness of the Sauvignon Blanc as well as light cream sauces, chives and can be a nice wine for a sorbet, key lime pie and even a slice of mango.

AMERICAN VITICULTURAL AREAS (AVA):	Mimbres Valley and Arizona/Cochise County
VARIETAL CONTENT:	89% Sauvignon Blanc, 11% Gewürztraminer
TIME IN OAK:	6 months in stainless steel tank
RESIDUAL SUGAR:	7.1 g/L
pH:	3.32
TOTAL ACIDITY:	8.1 g/L
ALCOHOL BY VOLUME:	12.7%
CASES PRODUCED:	436 cases
WINEMAKERS:	Lisa Strid
WINEGROWERS:	Aridus Wine Company
WEBSITE:	www.ariduswineco.com