



2016 SYRAH

We sourced our fruit for our 2016 Syrah from the Chiricahua Ranch Vineyards and Juan Alba's Arzberger Road vineyard, both of which arrived at the winery on August 26th, 2016. These vineyards are located across the dirt road from each other on the Kansas Settlement, Willcox Bench south of Willcox, Arizona. Prior to fermentation, we added 17% Viognier grapes to the tank. We inoculated on August 26th, 2016 with Enoferm Syrah yeast. Fermentation lasted 10 days, and spent two days on skins post-fermentation. The must was pressed on September 7th, 2016 and racked to 100% new oak on September 12th, 2016. The wine was racked once, and spent a total of 19 months in oak before racking out for filtration and bottling on March 27th, 2018.

This Syrah smells of sage, desert rain, rosemary, smoke, and caramel. On the palate, flavors of black olive, cinnamon, blackberry, and char come together for a well-integrated, mouth-coating sip. The finish is persistent, with all the flavors holding together to the end.

<u>AMERICAN VITICULTURAL AREAS (AVA):</u>	<u>Cochise County/Arizona</u>
<u>FARMING:</u>	<u>Drip Irrigation</u>
<u>VARIETAL CONTENT:</u>	<u>83% Syrah, 17% Viognier</u>
<u>TIME IN OAK:</u>	<u>19 months</u>
<u>pH:</u>	<u>3.77</u>
<u>TOTAL ACIDITY:</u>	<u>6.1 g/L</u>
<u>ALCOHOL BY VOLUME:</u>	<u>15.8%</u>
<u>CASES PRODUCED:</u>	<u>155 cases</u>
<u>WINEMAKERS & WINEGROWERS:</u>	<u>Lisa Strid & Scott Dahmer</u>
<u>WEBSITE:</u>	<u>www.ariduswineco.com</u>