



2016 TEMPRANILLO

We sourced the fruit for our 2016 Tempranillo from Juan Alba's Vineyards on September 23rd, 2016. Fermentation started on September 26th and lasted a total of 8 days. It was pressed on October 4th and barreled down on October 21st, 2016. It was put into 73% new oak (25% in American oak and the remainder in French oak) and 27% in neutral oak. It was racked once, and remained in oak for 17 months until racking out for filtration and bottling in March of 2018.

This Tempranillo is built to hold up to a bit of age with its high level of acidity. It has aromatics of cut grass, sweet oak and vanilla. It's flavors are of juicy red currants, fresh raspberries, and a bit of orange zest. This wine is showing well now, but we expect the fresh fruit aromas and refreshing acidity to carry this wine for another 5-7 years.

AMERICAN VITICULTURAL AREAS (AVA):	Cochise County/Arizona
FARMING:	Irrigation
VARIETAL CONTENT:	100% Tempranillo
TIME IN OAK:	17 months
pH:	3.82
TOTAL ACIDITY:	8 g/L
ALCOHOL BY VOLUME:	13.3%
CASES PRODUCED:	210 cases
WINEMAKERS & WINEGROWERS:	Lisa Strid & Scott Dahmer
WEBSITE:	www.ariduswineco.com