



## 2016 VIOGNIER

We sourced the fruit for our 2016 Viognier from New Mexico Vineyards located in the Mimbres Valley, New Mexico. The fruit arrived at the winery on August 18<sup>th</sup>, 2016. The fruit was de-stemmed and pressed immediately. After chilling, settling, and racking, we inoculated with D47 on August 23<sup>rd</sup>. It was one of our longest fermentations lasting a total of 20 days. After chilling and settling, we racked to barrel and allowed malolactic fermentation to proceed halfway before stopping the conversion. This was barreled into 19% stainless steel and the remaining 81% in new French oak. The wine remained in barrel for 15 months before being transferred to tank and bottled.

This Viognier has a rich, creamy mouth-feel with intriguing aromas and flavors of bay leaf, ginger, grilled grapefruit, stone fruit, and white cherry. Soft and lightly oaky, this Viognier stands as a stunning example of what can be achieved with this variety in the high altitudes of the American southwest.

AMERICAN VITICULTURAL AREAS (AVA):	Cochise County/Arizona
FARMING:	Irrigation
VARIETAL CONTENT:	99% Viognier, 1% Malvasia Bianca
TIME IN OAK:	15 months
pH:	3.65
TOTAL ACIDITY:	6.6 g/L
ALCOHOL BY VOLUME:	14.6%
CASES PRODUCED:	312 cases
WINEMAKERS & WINEGROWERS:	Lisa Strid & Scott Dahmer
WEBSITE:	<a href="http://www.ariduswineco.com">www.ariduswineco.com</a>