



2017 ARIDUS FIELD BLEND

We sourced the fruit from our Aridus Estate Vineyard. Our first harvest from our Estate Vineyard includes Sauvignon Blanc, Malvasia, and Viognier. We brought the fruit in on July 25th and 26th, and pressed, chilled, settled, and racked. Two barrels of juice were siphoned off to neutral oak to ferment wild. The remainder was cofermented using Alchemy I yeast at 59 degrees. After fermentation, 2/3 of the wine was transferred to small tanks with lees and stirred weekly for 2 months. One third was chilled and racked off lees, and received a brief exposure to medium toast oak chips. All portions were then combined, treated with bentonite, and cold stabilized. The wine was bottled on June 20th, 2018.

Our first harvest from our Estate Vineyards, situated in the foothill mountains in Pearce, Arizona, brings this delightful white field blend of Viognier, Sauvignon Blanc, and Malvasia Bianca. This wine has a bright lemon-lime acidity, with a touch of marshmallow-like oak sweetness, and an intriguing hint of capers. With tart, crisp tropical notes, this wine is perfectly refreshing for our hot Southwest summers.

AGE OF VINES:	3 years
AMERICAN VITICULTURAL AREAS (AVA):	Willcox,AZ
FARMING:	Drip Irrigation
VARIETAL CONTENT:	Sauvignon Blanc, Malvasia, Viognier
TIME IN OAK:	8 months in stainless steel
RESIDUAL SUGAR:	0 g/L
pH:	3.35
TOTAL ACIDITY:	7.1 g/L
ALCOHOL BY VOLUME:	11.0 %
CASES PRODUCED:	560
WINEMAKERS:	Lisa Strid
WINEGROWERS:	Aridus Wine Company
WEBSITE:	www.ariduswineco.com