



## 2017 FUME BLANC

All the fruit that went into our 2017 Sauvignon Blanc was sourced from both New Mexico Vineyards in the Mimbres Valley of New Mexico, and our estate vineyard along Turkey Creek in the Chiricahua foothills. The fruit from New Mexico arrived on August 4<sup>th</sup> and 5<sup>th</sup>. We pressed each load separately as whole clusters as they arrived. The juice was separated into two lots and fermented with two different yeasts – one to enhance tropical notes, and the other for citrus. The estate fruit was brought in July 19<sup>th</sup>, July 28<sup>th</sup>, and August 9<sup>th</sup>. We have three different clones planted at the vineyard, and the different pick dates all represent a different clone. This juice and wine was kept separate throughout fermentation and aging. After fermentation, we put together our final blend and barreled it down for aging. This vintage, we used 13% of Clone 1 and 31% of the Musque Clone from our estate vineyard, and 57% of the New Mexico-sourced fruit. The wine rested in barrel for 22 months before racking out and bottling.

Our 2017 Fume Blanc is a clear, medium lemon in color with aromas of green apple, graham cracker, orange blossom, and lime zest. It has medium plus acidity, with a medium length, and refreshingly low alcohol. Flavors of grapefruit, green apple, char, and wet slate on the palate make this a complex and interesting wine that is perfect for transitioning from spring to summer, or summer to fall.

AMERICAN VITICULTURAL AREAS (AVA):	Mimbres Valley, New Mexico; Chiricahua Foothills, Arizona
FARMING:	Irrigation
VARIETAL CONTENT:	100% Sauvignon Blanc
TIME IN OAK:	22 months
pH:	3.31
TOTAL ACIDITY:	8.4 g/L
ALCOHOL BY VOLUME:	12.4%
CASES PRODUCED:	186
WINEMAKERS & WINEGROWERS:	Lisa Strid & Scott Dahmer
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