



2017 GEWURZTRAMINER

The fruit for our 2017 Gewürztraminer was sourced from the New Mexico Vineyards in Mimbres Valley, New Mexico. We brought in 2 tons which we whole cluster pressed the same day. We then adjusted acid, and allowed the juice to cold settle. After three and a half days of settling, we racked off solids and inoculated the juice with QA12 yeast. Fermentation lasted for ten days at 62°F. After fermentation, we treated with bentonite to aid in settling and heat stability, and after five days racked off solids. We treated with wine minimally with potassium Metabisulfite to prevent against spoilage organisms and prevent oxidation. Finally, we racked again from tank into stainless steel barrels to prevent malolactic fermentation until it was bottled.

It is pale lemon in color, with refreshing aromas and flavors of ginger, lemon-lime, and mango that jump out of the glass. The tart finish and lingering spiciness pair beautifully with seafood and Thai dishes.

AMERICAN VITICULTURAL AREAS (AVA):	Mimbres Valley, New Mexico
VARIETAL CONTENT:	100% Gewürztraminer
TIME IN OAK:	Stainless Steel barrel
RESIDUAL SUGAR:	2.0 g/L
pH:	3.29
TOTAL ACIDITY:	7.4 g/L
ALCOHOL BY VOLUME:	11.5%
CASES PRODUCED:	26 cases
WINEMAKERS:	Lisa Strid
WINEGROWERS:	Aridus Wine Company
WEBSITE:	www.ariduswineco.com