



## 2017 GRACIANO

We sourced the fruit for our 2016 Graciano from Alba Vineyards in Cochise County, Arizona. The fruit came in as it came ripe on August 28<sup>th</sup>, and September 11<sup>th</sup>, 2017, with each lot fermented separately. The fruit was destemmed, and received punchdowns. Clois yeast was used for the first lot, which was split in two with the smaller portion was given a partial carbonic maceration in macro bin before being pressed and fermented off skins using D21 yeast. Fermentation took 7 days on the first lot, and the must was pressed upon reaching dryness. The wines were combined for aging, which was in both half new, half neutral French oak barrels. The lot that arrived on September 11<sup>th</sup> was destemmed to tank, and also received punchdowns. Fermentation lasted 9 days, and Alchemy III yeast was used. The must was pressed upon reaching dryness, and aged in 1/3 neutral American oak, 2/3 neutral French oak. It was aged 19 months before being bottled on March 27<sup>th</sup>, 2019.

Our 2017 Graciano exhibits bold aromas of fresh ripe berries, potpourri, black pepper, bay leaf and graphite. The flavors include both dark berries and black cherries, warm spices, and black pepper. The medium level of tannins make this an approachable wine for drinking now, with the potential to age for an additional five years.

AMERICAN VITICULTURAL AREAS (AVA):	Cochise County, Arizona
FARMING:	Irrigation
VARIETAL CONTENT:	100% Graciano
TIME IN OAK:	19 months
pH:	
TOTAL ACIDITY:	
ALCOHOL BY VOLUME:	14.7 %
CASES PRODUCED:	99 cases
WINEMAKER & VINTNER:	Lisa Strid & Scott Dahmer
WEBSITE:	<a href="http://www.ariduswineco.com">www.ariduswineco.com</a>