



2017 MOURVEDRE

We sourced the fruit for our 2017 Mourvedre from Sándor Vineyards and Alba Vineyards in Cochise County, Arizona. The Sandor fruit arrived on September 9th, and was destemmed to one ton macro bins for fermentation. The Alba fruit arrived on September 16th, and was also destemmed to one ton macro bins. The fruit received a one day cold soak, and was then inoculated. Fermentation lasted from seven to nine days. The highest temperature reached during fermentation was 94F. The wines were pressed upon reaching dryness and after settling racked to 18% new French oak, 36% 2nd fill French oak, and the remainder to neutral French oak barrels.

Our Arizona expression of this southern Rhone variety is a clear, ruby-colored wine with medium intensity aromas of wild plum jam, spice, and a stemmy, rustic note. It is of medium body, tannins, alcohol, with medium plus intensity and acidity, making it an excellent wine for pairing with food. It is spicy, teeming with clove and orange peel, and fruit flavors of cranberry and persimmon. The Aridus crew loves this wine at Thanksgiving, but it's superb with pork and Chinese food.

AMERICAN VITICULTURAL AREAS (AVA):	Cochise County, Arizona
FARMING:	Irrigation
VARIETAL CONTENT:	100% Mourvedre
TIME IN OAK:	17 months
pH:	3.68
TOTAL ACIDITY:	7.0 g/L
ALCOHOL BY VOLUME:	14.7%
CASES PRODUCED:	252 cases
WINEMAKERS & WINEGROWERS:	Lisa Strid & Scott Dahmer
WEBSITE:	www.ariduswineco.com