



## 2017 PETIT VERDOT

We sourced our fruit for our 2017 Petit Verdot from New Mexico Vineyards in Deming, NM. The fruit arrived at the winery on September 15<sup>th</sup>, 2017. We destemmed the fruit and sent it to tank the day it arrived. We inoculated on September 16<sup>th</sup>, 2017 with Anchor NT116 and BM45 yeast. Fermentation lasted 14 days, and spent 3 days on skins post-fermentation. The must was pressed on October 3<sup>rd</sup> and racked to 62% new oak, 38% neutral oak barrels on October 23<sup>rd</sup>. The wine was racked once, and spent a total of 27 months in oak before racking out for filtration and bottling in January 2019.

With classic flavors of black cherry, lilac and sage, this dry, full-bodied, boisterous wine pairs well with a Sunday roast, or a southwest blue cheese burger.

This wine has a deeply pigmented inky violet hue, and jumps out of the glass with aromas of blueberry jam, leather, cigar box, and coffee with elusive overtones of pickled lime and a saline note. It is well-balanced on the palate with medium, fine-grained tannins playing off the acidity. It has flavors of blueberry and wild plum, tar, charry oak and chokecherry syrup. Petit Verdot's dark, brooding side is on full display.

AMERICAN VITICULTURAL AREAS (AVA):	New Mexico
FARMING:	Drip Irrigation
VARIETAL CONTENT:	100% Petit Verdot
TIME IN OAK:	27 months
pH:	3.95
TOTAL ACIDITY:	6.6 g/L
ALCOHOL BY VOLUME:	15.3 %
CASES PRODUCED:	245 cases
WINEMAKERS & WINEGROWERS:	Lisa Strid & Scott Dahmer
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