



2017 ROSÉ

We sourced the Mourvedre fruit that we designated for our rose on September 5th, 2017 from Alba Vineyards in Willcox, AZ. We crushed and de-stemmed 2.5 tons, then allowed a one day cold soak before pressing off the juice. We combined his with 166 gallons of Grenache juice drained off fruit received from Sándor Vineyards in Pearce, AZ, received on August 29th and cold soaked. After pressing the Mourvedre, the juice fractions were combined and given a light bentonite fining treatment. The juice was then racked off the lees, acid adjusted, and inoculated with Assmanshausen—a German yeast selected for its long, slow fermentation rate and its flavor complexity. Fermentation took place at 72F, and was arrested after 14 days. We intentionally chose to leave about 10 g/L residual sugar—we wanted a hint of sweetness and the palate weight that some sugar would provide. After fermentation, we blended in 59 gallons of barrel fermented Merlot rosé to boost the fruity aromas of the wine. The wine was then racked off the lees, and transferred to barrel. We gave the wine 4 months oak contact with a ratio of 54% new, 27% second fill, and 18% neutral barrels before bottling in early February in time for a spring release.

It has a deep rosy hue to match its deep flavors, with incredibly fresh aromas of strawberry, apricot, cut grass and just the suggestion of grapefruit and some slight floral notes. The fruit aromas carry through to the palate with the strawberry and apricot dominating. Bursting with pomelo, tangerine, strawberry, peach and with creamy vanilla undertones and hints of clove, its both refreshing and has a pleasing unctuous weight on the palate. It has a surprisingly robust body, with a long finish. It pairs well with a light appetizer like a bruschetta. For a main dish, grilled salmon, a light shrimp salad with avocados and roasted corn, and some zesty fish tacos to complement the flavors.

AGE OF VINES:	4-7 year
AMERICAN VITICULTURAL AREAS (AVA):	Cochise County, Arizona
VARIETAL CONTENT	48% Mourvedre, 44% Grenache, and 8% Merlot
TIME IN OAK:	4 months in barrel (54% new, 27% second fill, and 18% neutral)
RESIDUAL SUGAR:	12 g/L
pH:	3.5
TOTAL ACIDITY:	6.8 g/L
ALCOHOL BY VOLUME:	14.7%
CASES PRODUCED:	270 cases
WINEMAKERS:	Lisa Strid
WINEGROWERS:	Aridus Wine Company
WEBSITE:	www.ariduswineco.com