



## 2017 SAUVIGNON BLANC

The majority of fruit that went into our 2017 Sauvignon Blanc was sourced from New Mexico Vineyards in Mimbres Valley of New Mexico. 27% was sourced from Cochise County, Arizona. The fruit was brought in over several lots ranging from July 19<sup>th</sup> through August 9<sup>th</sup> with the bulk of the fruit arriving on August 4<sup>th</sup> and 5<sup>th</sup>. Each lot was treated separately to enhance different aspect of Sauvignon Blanc – from its thiols to its tropical notes, and fermentation temperatures, yeasts, and durations varied accordingly. Fermentation typically finished within 12-13 days. The individual wines were then settled, and racked to either stainless steel or barrel. After two months, blending trials were conducted, and a final blend decided upon. All three clones from the estate vineyard were used in varying percentages in addition to the Sauvignon Blanc from New Mexico, as well as a small lot of Riesling from High Lonesome Vineyard outside of Tombstone.

Crisp aromas of citrus, lime, and fresh green grass with orange, papaya, and citrus pith filling the palate and a hint of fresh ginger spiciness to round out the finish. The wine has a mineral texture with a medium length on the palate, and a refreshing acidity.

AMERICAN VITICULTURAL AREAS (AVA):	Mimbres Valley and Arizona/Cochise County
VARIETAL CONTENT:	92% Sauvignon Blanc, 8% Riesling
TIME IN OAK:	7 months in stainless steel, 21% of blend received 2 months in oak
RESIDUAL SUGAR:	4 g/L
pH:	3.35
TOTAL ACIDITY:	7.6 g/L
ALCOHOL BY VOLUME:	12.0%
CASES PRODUCED:	622 cases
WINEMAKERS:	Lisa Strid
WINEGROWERS:	Aridus Wine Company
WEBSITE:	<a href="http://www.ariduswineco.com">www.ariduswineco.com</a>