



2017 Tank 12

The majority of the fruit for our 2017 Tank 12 was from New Mexico, and a small amount from Cochise County, AZ. The Dolcetto was brought in from Mimbres Valley, NM on August 24th and 25th, 2017. Each lot was immediately destemmed, crushed and inoculated on the same day the lots were delivered with Rhone 2226 yeast. Fermentation finished in five days, with a peak temperature of 88F, and the must was pressed immediately upon completion of fermentation. The Aglianico arrived on September 15th and was crushed and destemmed to 1 ton bins immediately and inoculated the next day. Fermentation took 6 days, peaking at 92F. The bins were pressed and combined with the Dolcetto after 2 days of post-fermentation maceration. After blending trials, a small percentage of Graciano and Lemberger were added. The wine remained in tank until it was bottled on February 9th, 2018.

Our favorite pizza wine is back, specially crafted to pair with red sauce and herbs. A restrained nose of wood smoke and red fruit carried into the palate, where a cherry core is bolstered by smoke and orange peel with dusty, rustic tannins. This blend of 67% Dolcetto, 14% Montepulciano, 13% Aglianico, 5% Graciano, and 1% Lemberger is perfectly suited for Italian cuisine.

AMERICAN VITICULTURAL AREAS (AVA): Mimbres Valley, NM

VARIETAL CONTENT: 67% Dolcetto, 14% Montepulciano, 13% Aglianico, 5% Graciano, and 1% Lemberger

TIME IN OAK: Stainless steel tank

RESIDUAL SUGAR: 0.0 g/L

pH: 4.0

TOTAL ACIDITY: 5.2 g/L

ALCOHOL BY VOLUME: 13.4 %

CASES PRODUCED: 1055 cases

WINEMAKERS: Lisa Strid

WINEGROWERS: Aridus Wine Company

WEBSITE: www.ariduswineco.com

Retail Price: \$18

FOB Price: \$9