



2017 Tank 19

The fruit for our 2017 Tank 19 was sourced from two different lots. The Chardonnay was brought in on August 18th, 2017 from the Tamara Maren Vineyard in Lodi, CA and pressed on the same day. It was inoculated on the 20th and fermentation started on August 24th continuing until September 12th. During this fermentation, we received the Malvasia Bianca arrived on August 26th from the New Mexico Vineyards in Mimbres Valley, NM. It was immediately pressed and added to the fermenting Chardonnay. The wine only saw stainless steel, and was in tank for 5 months before bottling January 23rd, 2018.

Our Tank 19 white blend is as crisp and refreshing as one would expect of a 78% Chardonnay wine, but 22% Malvasia Bianca jumps out of the glass with sultry floral aromas. On the palate, there are flavors of banana, spiced golden apple, mandarin pith and honeysuckle. The wine has a mineral texture, a hint of sweetness, and a long finish. This wine pairs well with Chinese take-out on a busy weekday night, hanging out by the pool in the hot Arizona summer, and not taking yourself too seriously.

AMERICAN VITICULTURAL AREAS (AVA):	Lodi, CA and Mimbres Valley, NM
VARIETAL CONTENT:	78% Chardonnay, 22% Malvasia Bianca
TIME IN OAK:	5 months in stainless steel
RESIDUAL SUGAR:	5.1 g/L
pH:	3.52
TOTAL ACIDITY:	5.6 g/L
ALCOHOL BY VOLUME:	13.6%
CASES PRODUCED:	735 cases
WINEMAKERS:	Lisa Strid
WINEGROWERS:	Aridus Wine Company
WEBSITE:	www.ariduswineco.com