



2017 Tank 22

The fruit for our 2017 Tank 22 was sourced from New Mexico Vineyards.

Introducing our first rosé from the Tank series! This wine signature is Sangiovese, with aromas of fresh strawberry, crushed green leaves, and ruby red grapefruit. The wine has a creamy mouthfeel with candied citrus notes dominating the palate. This is the perfect wine for brunch, cocktail hour, or any other occasion.

AMERICAN VITICULTURAL AREAS (AVA):	American
VARIETAL CONTENT:	Sangiovese
TIME IN OAK:	5 months in stainless steel
RESIDUAL SUGAR:	16.0 g/L
pH:	3.56
TOTAL ACIDITY:	6.6 g/L
ALCOHOL BY VOLUME:	13.1 %
CASES PRODUCED:	720 cases
WINEMAKERS:	Lisa Strid
WINEGROWERS:	Aridus Wine Company
WEBSITE:	www.ariduswineco.com