



2017 ZINFANDEL

Our 2017 Zinfandel was sourced from the vineyards of Tamara Maren, a grower in Lodi, California. The fruit was picked and loaded on refrigerated truck on September 20th, and we received the fruit the next day, September 21st. We immediately crushed and destemmed to a tank and a macro bin, and inoculated the next day. The tank was inoculated with Alchemy III, and the bin with Zymaflore XPure. Both the bin and the tank received punchdowns three times daily for six days until dry. Each lot received a post-fermentation maceration of one week. After pressing, the wine was settled in tank, and in mid-October racked off lees to barrel – 58% neutral oak, and 42% second-year French oak. After 9 months in barrel, we racked to tank and bottled on July 12th, 2018.

Tasting note: This clear, medium ruby wine has aromas of bay leaf, fresh dark cherries, and vanilla extract. These flavors are joined on the palate by candied orange peel, cranberry sauce, and coffee liqueur. Smooth tannins and sweet vanilla carry this wine for a long, lingering finish.

AMERICAN VITICULTURAL AREAS (AVA):	Lodi, CA
FARMING:	Drip Irrigation
VARIETAL CONTENT:	100% Zinfandel
TIME IN OAK:	9 months
RESIDUAL SUGAR:	12.5 g/L
pH:	3.52
TOTAL ACIDITY:	5.4 g/L
ALCOHOL BY VOLUME:	13.8%
CASES PRODUCED:	269
WINEMAKERS & WINEGROWERS:	Aridus Wine Company
WEBSITE:	www.ariduswineco.com