



2018 ROSÉ

Our 2018 Rose is a blend of Zinfandel and Grenache with a small volume of Dornfelder blended in for color and complexity. The Grenache was sourced from Sandor vineyard in the Chiricahua foothills. The fruit arrived on August 24th, and was immediately pressed to tank. After four days of settling, the juice was racked and inoculated with a yeast selected for its long, slow fermentation rate and its flavor complexity. Fermentation finished after 19 days. The Zinfandel was sourced from New Mexico Vineyards in Deming, New Mexico and arrived on September 1st. We pressed immediately and centrifuged the juice the following day. The juice was inoculated with a yeast chosen for its ability to produce round mouthfeel and enhancement of fruity aromas. Fermentation took 20 days and was arrested with about 10 g/L residual sugar remaining. After fermentation, we blended the two wines with an additional splash of Dornfelder from a small vineyard south of McNeal, Arizona. We then barreled down to 3rd fill French and Slovenian oak barrels that had previously held last year's vintage of rose. After five months, we racked back to tank and bottled.

Beautiful pink in color, with incredibly fresh aromas of strawberry, apricot and cut grass, this rosé has a surprisingly robust body and a long finish.

This wine is medium pink in color with aromas of strawberry candy and crushed rose petals. It has a light sweetness of mandarin oranges in syrup, strawberry and peach ring candies. The wine has a pleasing viscosity and juicy acidity to balance out the fruit sweetness.

AMERICAN VITICULTURAL AREAS (AVA):	American
VARIETAL CONTENT	52% Zinfandel, 47% Grenache, and 1% Dornfelder
TIME IN OAK:	5 months in barrel
RESIDUAL SUGAR:	5.4 g/L
pH:	3.58
TOTAL ACIDITY:	6.8 g/L
ALCOHOL BY VOLUME:	13.5%
CASES PRODUCED:	220 cases
WINEMAKER:	Lisa Strid
WINEGROWERS:	Aridus Wine Company
WEBSITE:	www.ariduswineco.com