



## 2013 Zinfandel

We sourced the fruit for this Zinfandel from the Golden Rule Vineyards, located in the sun-drenched Dragoon Mountains. Harvested in September 2013, we fermented the fruit in the stainless steel tanks for 6 days, and then allowed the wine to remain in contact with the skins for an additional 7 days, extracting additional tannins and color. The free-run wine was transferred to a mix of neutral and second-fill French oak barrels. After 17 months of maturation in barrels, the wine was bottled February 19<sup>th</sup>, 2015.

This Zinfandel has a dark ruby core with moderate staining on the glass. Redolent with aromas of raspberries, dried cherries, and spice cake with subtle notes of lavender and spice, it is bright and fruity on entry with flavors that echo the nose. Dense blackberry, raspberry jam, and cherries combine with black pepper spice and toasted oak accents. This Zinfandel is exceptionally food friendly, pairing equally well with street tacos and filet mignon.

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| AMERICAN VITICULTURAL AREAS (AVA): | Arizona/Cochise County   |
| FARMING:                           | Drip Irrigation  |
| VARIETAL CONTENT:                  | 100% Zinfandel   |
| TIME IN OAK:                       | 17 months in American and French Oak                           |
| RESIDUAL SUGAR:                    |  |
| pH:                                |  |
| TOTAL ACIDITY:                     |  |
| ALCOHOL BY VOLUME:                 | 15.6%  |
| CASES PRODUCED:                    | 100 cases  |
| WINEMAKERS & WINEGROWERS:          | Aridus Wine Company  |
| WEBSITE:                           | <a href="http://www.ariduswineco.com">www.ariduswineco.com</a> |