



2019 SAUVIGNON BLANC

Our 2019 Sauvignon Blanc hails from our estate vineyard in the beautiful Chiricahua Foothills of southeastern Arizona. We have three different clones of Sauvignon Blanc planted at the site, and they ripen at slightly different times. Because of this, we brought the fruit in on August 14th, 20th, and 21st of the year. We pressed the grapes immediately and allowed the juice to settle in tank before racking and beginning fermentation. The lots were kept separate, and we used different yeasts and temperatures on each, ranging from 58F to 62F. Each lot took two weeks to finish fermentation. The wine was then chilled, and clarified. We conducted blending trials immediately, and combined lots to our taste – sending the bulk of the wine to stainless steel for our fresh, tropical, varietal Sauvignon Blanc, and a smaller portion to barrel to age for our Fume Blanc program.

A clear, pale lemon in color, this youthful and refreshing wine showcases aromas and flavors of pineapple, pear, and ruby red grapefruit. A delicate acidity creates a juicy, fruity wine with a tasty citrus bitterness on the finish.

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| AMERICAN VITICULTURAL AREAS (AVA): | Cochise County, AZ |
| VARIETAL CONTENT: | 99% Sauvignon Blanc, 1% Picpoul Blanc |
| TIME IN OAK: | 100% Stainless Steel |
| RESIDUAL SUGAR: | 8 g/L |
| pH: | 3.28 |
| TOTAL ACIDITY: | 8.1 g/L |
| ALCOHOL BY VOLUME: | 11.2 % |
| CASES PRODUCED: | 613 cases |
| WINEMAKERS: | Lisa Strid |
| WINEGROWERS: | Aridus Wine Company |
| WEBSITE: | www.ariduswineco.com |