



2016 FUME BLANC

All the fruit that went into our 2016 Sauvignon Blanc was sourced from New Mexico Vineyards in Mimbres Valley of New Mexico. We chose to bring in two separate lots, the first of which was harvested on July 26th, and the second on August 4th. All fruit was whole cluster pressed immediately upon arrival at the winery, and cold settled over the course of a few days. After racking off solids, the second lot was again split and the juice was fermented with different yeasts selected for their capacities to develop and retain fresh citrus and tropical notes. Fermentation took place at 57° F, and lasted 16-19 days depending on the lot. After completing fermentation, the tanks were chilled, and a small dose of SO₂ was added to prevent malolactic fermentation. After the lees settled, the tanks were racked and blending trials commenced. For our final blend, we decided to blend in a small volume of Gewürztraminer from the same New Mexico vineyard for that extra bit of complexity. We racked to 87.5% new French oak, 12.5% neutral oak, and aged for 11 months before racking to tank and bottling.

AMERICAN VITICULTURAL AREAS (AVA):	Mimbres Valley, New Mexico
FARMING:	Irrigation
VARIETAL CONTENT:	81% Sauvignon Blanc, 19% Gewürztraminer
TIME IN OAK:	11 months
pH:	3.31
TOTAL ACIDITY:	7.9 g/L
ALCOHOL BY VOLUME:	12%
CASES PRODUCED:	171
WINEMAKERS & WINEGROWERS:	Lisa Strid & Scott Dahmer
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