



2013 Syrah

We sourced the fruit for this Syrah from the esteemed Asmundson Family Vineyard on the Willcox Bench. Harvested in September 2013. Crafted in a New World style, this deep Syrah was destemmed and fermented in a stainless steel tank for 7 days, using the D21 yeast. To increase the extraction of color, flavor, and tannins, the skins remained in contact with the finished wine for an additional 7 days before being pressed. Aged for 18 months in 40% New French Oak, then bottled, unfiltered, in March 2015.

It is dark crimson and purple hue with a high viscosity. Concentrated aromas of blackberry jam and freshly baked blueberry muffins combine with violet perfume and some earthy/meaty characteristics. This Syrah is full-bodied and fruit-forward on entry, this powerful Syrah delivers jammy blackberry/black cherry flavors on entry, with a savory mid-palette, and long oak spice driven finish. Pairs wonderfully with smoked meats, bacon topped burgers, or an assorted of cheeses.

<u>AMERICAN VITICULTURAL AREAS (AVA):</u>	<u>Arizona/Cochise County</u>
<u>FARMING:</u>	<u>Drip Irrigated</u>
<u>VARIETAL CONTENT:</u>	<u>100% Syrah</u>
<u>TIME IN OAK:</u>	<u>Aged in 40% new French oak, unfiltered</u>
<u>RESIDUAL SUGAR:</u>	
<u>pH:</u>	<u>3.56</u>
<u>TOTAL ACIDITY:</u>	
<u>ALCOHOL BY VOLUME:</u>	<u>15.3%</u>
<u>CASES PRODUCED:</u>	<u>200 cases Produced</u>
<u>WINEMAKERS & WINEGROWERS:</u>	<u>Aridus Wine Company</u>
<u>WEBSITE:</u>	<u>www.ariduswineco.com</u>