



2013 Viognier

We purchased the fruit for this Viognier from two exceptional Willcox sites, Lawrence Dunham Vineyards in the Chiricahua Foothills and the Asmundson Family Vineyards on the Willcox Bench. Harvested in September 27th, 2013, inoculated with QA23 and fermented in stainless steel tanks. It was stored in neutral French oak for 5 months. It was then bottled in January 2014.

As the Silver Medal winner at the San Francisco Chronicle Wine Competition, this wine exemplifies our winemaking goal: to craft award-winning wines from Arizona grown fruit. This Viognier combines vibrant fruit and a complex, creamy mouth-feel.

It has a pale, clear straw yellow hue with high viscosity. Aromas of white peach and nectarines combine with the aromas of fresh cut lawn and honeysuckle. With bright acidity on entry, it leads to a creamy mid-palate and a long, spice driven finish. The flavors of white stone fruit and baked pears combine with subtle nutty undertones and some floral/spice bitterness in the finish. Enjoy this wine with a variety of pairings such as light seafood dishes and bold Indian fare.

AMERICAN VITICULTURAL AREAS (AVA):	Arizona/Cochise County
FARMING:	Drip Irrigation
VARIETAL CONTENT:	100% Viognier
TIME IN OAK:	Aged 5 months in neutral French oak
RESIDUAL SUGAR:	
pH:	
TOTAL ACIDITY:	
ALCOHOL BY VOLUME:	14.5%
CASES PRODUCED:	200 cases
WINEMAKERS & WINEGROWERS:	Aridus Wine Company
WEBSITE:	www.ariduswineco.com