



2009
MANGUS
Tuscan Blend

THE VINTAGE

This is the best vintage we have seen since first working with Arizona fruit in 2002. This year was dry and warm. We got a little rain here-and-there, just at the right time. The majority of our red varietals reached physiological ripeness at lower brix (sugar %) levels than they had ever previously. In a nutshell, this means that we had lots of color and flavor without a lot of sugar - and this means lower alcohol levels—thus more elegant, balanced wines.

THE GROUNDWORK

Mangus is our Tuscan style blend. When a few rouge winemakers in the Tuscan region of Italy decided to grow and blend non-traditional grape varietals into their Sangiovese based wines, the world was introduced to the first “Super Tuscan.” With an ongoing fascination of these types of wines, Mangus was born. Mangus is our Super Tuscan style wine, blending Cabernet Sauvignon and Merlot (both Bordeaux grapes) with our Sangiovese. Rustic and fruit forward is the style of this great wine.

WINEMAKER’S NOTES

This wine is a medium to light bodied Sangiovese based blend displaying fragrances of dusty spice, dried orange peel, tart raspberry, flowers, graphite, and rustic dried herbs. There is a plethora of mouthwatering pomegranate, black cherry, strawberry, and slight rhubarb flavors, with light spice, dried fruit, minerals, focused acidity and fine dry tannins.

FOOD PAIRINGS

Pairs wonderfully with all kinds of pasta, hearty soups and vegetable brochette.

TECHNICAL INFORMATION

Grapes: Sangiovese, Cabernet Sauvignon and Merlot

Vineyards: Arizona Stronghold and Bonita Springs

Alcohol: 13.6%

Ageing: Neutral and French Oak

Cases: 1260

Bottled: 8.3.2010

Winemakers: Eric Glomski and Tim White

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