



2010
DAYDEN
Dry Rosé

THE VINTAGE

2010 was a unique year for us. Mother Nature threw a couple of curve balls our way this year, which turned out to be a blessing in disguise. First, we suffered from some frost damage to our vineyards in May, which naturally reduced the crop load on both our white and red grapes, then after a heat spike or two in August, the ripening of the fruit was accelerated. The overall result lead to physiological ripeness achieved by less fruit on the vines, resulting in lower alcohol levels - thus darker, richer, riper, more balanced wines. We are very excited to share the wines of the 2010 vintage with you.

THE GROUNDWORK

The word Dayden in the Apache language means "little girl," this wine will always be a blend of grapes, although they may differ from vintage to vintage. Dayden is all about subtlety and finesse, just like a little girl.

WINEMAKER'S NOTES

A knock-out dry rosé that balances vibrant fruit with racy acidity. Offers zesty floral aromas of watermelon and spice, with layered strawberry and mineral flavors.

FOOD PAIRINGS

The inherent casual nature of rosé lends itself to simple lighter fare, such as charcuterie, smoked fish or ahi tuna sashimi. It is also quite at home in any picnic basket with cold roast chicken and potato salad, or a rare roast beef sandwich.

TECHNICAL INFORMATION

Grapes: Zinfandel, Sangiovese, Malbec
Vineyards: Arizona Stronghold and Bonita Springs
Alcohol: 12.8%
Ageing: Stainless
Cases: 895
Bottled: 6.3.2011
Winemakers: Eric Glomski and Tim White

ARIZONA STRONGHOLD
Tasting Room 1023 N. Main Street • Cottonwood, AZ 86326
Mailing Address 1500 N. Page Springs Cellars Rd. • Cornville, AZ 86325
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"Redefining the desert with high elevation wine"



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