



2010
MANGUS
Tuscan Blend

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

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

Fabulous aromas of cranberries, dried cherry and hints of dusty spices. Full-bodied, firm acidity with silky and refined tannins that lead into a very polished finish. Balanced and attractive.

FOOD PAIRINGS

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

TECHNICAL INFORMATION

Grapes: 71% Sangiovese, 13% Cabernet Sauvignon, 11% Malbec, 3% Petite Verdot, 2% Merlot

Vineyards: Arizona Stronghold and Bonita Springs

Alcohol: 13.9%

Ageing: 10 months in Neutral French Oak

Cases: 1334

Bottled: 8.3.2010

Winemakers: Eric Glomski and Tim White

ARIZONA STRONGHOLD
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"Redefining the desert with high elevation wine"



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