



2010
TAZI
Aromatic White 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

The template for this wine is what we like to call an “Aromatic White Blend,” it will always be a wine that you want to keep on smelling. The percentages of the varietals might change or the varietals themselves might change from vintage to vintage, but the template will remain the same; lively aromas of flowers and minerals will greet your senses like an old friend.

WINEMAKER’S NOTES

Luscious and sunny, evoking tropical fruit and a cornucopia of citrus flavors, all beautifully displayed against a finely integrated structure. Very well-balanced, this wine has energy and lingers with a floral note on the finish. Reminds us of a summer rain in Arizona...starts off gentle and ends with a punch.

FOOD PAIRINGS

Enjoy with Oysters, Shellfish, Caesar Salads, Thai Curried Vegetables and Fettuccini Alfredo.

TECHNICAL INFORMATION

Grapes: Malvasia, Sauvignon Blanc, Riesling, Pinot Gris and Chardonnay

Vineyards: Arizona Stronghold and Bonita Springs

Alcohol: 13.9%

Ageing: Stainless and Neutral Oak

Cases: 1909

Bottled: 5.22.2011

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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TECHNICAL INFORMATION

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Vineyards: Arizona Stronghold and Bonita Springs

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