

# ARIZONA STRONGHOLD



2009 DAYDEN

## DRY ROSÈ

This alluring pink wine is dry - not sweet, a refreshing, vibrant mix of delicate strawberries, sour cherries and floral aromas, wrapped in a rich texture with crisp acidity.

All about subtlety and finesse.

*This wine will take a chill and is best paired with grilled vegetables, cold meats and salads.*

“REDEFINING THE DESERT WITH HIGH ELEVATION WINE”

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2009 TAZI

## AROMATIC WHITE BLEND

This unoaked wine is fruity, floral, deep and complex, hints of citrus on the attack lead you on a journey through the mineral finish.

This is quintessential Arizona.

*Try pairing this wine with fish dishes, Caesar Salads and Fettuccini Alfredo.*

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2009 DALA

## CABERNET SAUVIGNON

This Cabernet Sauvignon has a solid bouquet of black currant, cassis, spice cake and fennel. Nice depth of flavors and a rich persistent finish. This young wine is Bordeaux in style; we suggest decanting prior to serving.

*Enjoy with juicy steaks, grilled hamburgers or portabella mushrooms. Pairs nicely with rich meats and sauces.*

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2009 NACHISE

## RHONE BLEND

Lavender, toasted sage and white pepper round out an earthy nose, packed with blueberries, blackberries and aromas from the desert landscape.

Voted #1 Arizona Red Wine 2009

*Try pairing with any type of game, roast lamb and grilled vegetables.*

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2009 MANGUS

## TUSCAN BLEND

Ample bright red fruit, cardamom spice and creamy vanilla bean tones, hints of rose petals and dried berries. Light grippy tannins back by firm, lush acidity, lead to a concentrated dried fruit finish.

*Think Arizona Chianti and pair this wine with Pasta Carbonara, pizza or grilled sausages.*

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