

# ARIZONA STRONGHOLD



## 2008 MANGUS Tuscan Blend

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### WINEMAKERS NOTES

Mangus was one of the more interesting projects at our winery. As we set out to create a Super Tuscan blend a very food friendly, red fruit driven, perfumed Sangiovese, Cabernet Sauvignon and Merlot blend. The Sangiovese came from the middle aged block of ASV. This component was loaded with red cherry fruit, great acid and a pretty, flowery nose. The Cabernet Sauvignon added light spicy green and earthy notes. The Merlot came from exclusively old vines on the site, only yielding one ton per acre.

The wine itself is medium to light bodied Sangiovese based Italian style wine with ample bright red fruit, cardamom spice and creamy vanilla bean tones, hints of dried rose petals, dried berries and mild notes of earthy leather on the nose. Light grippy tannins backed by firm, lush acidity lead to a concentrated dried fruit finish.

### VINTAGE NOTES

2008 was one of those years we had to pull all of our viticultural and winemaking tricks out. Yes, it was a challenging one. The season began well enough with no spring frost and moderate, early summer temperatures. We were initially excited when our monsoon rains came early (mid July) hoping they would come early and leave early. Unfortunately, that was not the case. Rain continued all the way into September and continued to hammer us on and off almost until October. Selective picking in the vineyard and judicious blending led to above average quality.

### SUGGESTED FOOD AND WINE PAIRINGS

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

### WINE ANALYSIS

#### GRAPES

Cabernet Sauvignon, Sangiovese, Merlot

#### VINEYARDS

Arizona Stronghold, Carasco, Lakeview

#### VINTAGE

2008

#### pH

3.58

#### TA

6.7

#### ALCOHOL

14.4

#### AGEING

Neutral oak

#### BOTTLED

8.21.09

#### WINEMAKERS

Eric Glomski  
Tim White

#### CASES

1359

***“Redefining the Desert with High Elevation Wine”***