

ARIZONA STRONGHOLD



2008 TAZI Aromatic White Blend

WINEMAKERS NOTES

The Chardonnay, although picked early to avoid too much softness, adds body and texture to the blend. The Sauvignon Blanc contributes acidity and freshness. Riesling boosts the fruit characters of the wine as well as the Finish. Malvasia is all about aromatics.

Aged in a mixture of stainless steel and neutral oak, this wine shows best at cellar temperature – about 58 to 60 degrees Fahrenheit. If over chilled, the Sauvignon Blanc tends to dominate and the wine is sharper. With a little more warmth, the mandarin orange from the Riesling and the floral, tropical flavors from the Malvasia shine. This vino-quattro is fruity, floral, deep and complex, hints of citrus on the attack lead you on a journey through the mineral 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

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

WINE ANALYSIS

GRAPES

Sauvignon Blanc, Chardonnay, Riesling, Malvasia Bianca

VINEYARDS

Arizona Stronghold

VINTAGE

2008

pH

3.34

TA

7.4

ALCOHOL

14.3

AGEING

Stainless and neutral oak

BOTTLED

4.30.2009

WINEMAKERS

Eric Glomski
Tim White

CASES

1967

“Redefining the Desert with High Elevation Wine”