

ARIZONA STRONGHOLD



2009 DAYDEN Dry Rosé

WINEMAKERS NOTES

A floral and fruity nose leads to a rich and full-bodied wine that can handle a much wider variety of foods than your average white wine. Delicate strawberries, sour cherry and floral flavors are wrapped in a rich texture with crisp acidity, to keep it refreshing.

VINTAGE NOTES

This is the best vintage we have seen since first working with Arizona fruit in 2002. This year was dry and warm. We got a little rain here-and-there, just at the right time. The majority of our red varietals reached physiological ripeness at lower brix (sugar %) levels than they had ever previously. In a nutshell, this means that we had lots of color and flavor without a lot of sugar—and this means lower alcohol levels—thus more elegant, balanced wines. The white grapes all came off clean with good acid levels. Malvasia and Sauvignon Blanc were both stars of this vintage.

SUGGESTED FOOD AND WINE PAIRINGS

The inherent casual nature of Rosé lends itself to simple lighter fare, such as charcuterie, smoked fish or ahi tuna sashimi. It is also quite at home in any picnic basket with cold roast chicken and potato salad, or a rare roast beef sandwich.

WINE ANALYSIS

GRAPES

Zinfandel, Grenache, Sangiovese, Malbec, Sauvignon Blanc

VINEYARDS

Arizona Stronghold, Bonita Springs, Ancient Peaks

VINTAGE

2009

pH

3.49

TA

6.9

ALCOHOL

11.9%

AGEING

Stainless

BOTTLED

4.21.2010

WINEMAKERS

Eric Glomski
Tim White

CASES

872

“Redefining the Desert with High Elevation Wine”

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