

ARIZONA STRONGHOLD



2009 TAZI Aromatic White Blend

WINEMAKERS NOTES

Slightly chilled, Tazi restrains itself offering notes of lemon, green peppercorns, fresh herbs, and almond biscotti. As the wine comes to room temperature, it reveals racier aromas of lychee, perfume, ripe honeydew and vanilla bean. The palate is medium weight and focused with flavors reminiscent of bartlett pears mingling with raw almonds, finishing with lively acidity and light tropical fruit.

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 varieties 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. Malvasia and Sauvignon Blanc were both stars of this vintage.

SUGGESTED FOOD AND WINE PAIRINGS

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

WINE ANALYSIS

GRAPES

Sauvignon Blanc, Chardonnay, Malvasia, Pinot Gris, Riesling

VINEYARDS

Arizona Stronghold, Bonita Springs, Scheid

VINTAGE

2009

pH

3.32

TA

7.4

ALCOHOL

14.1

AGEING

Stainless Steel

BOTTLED

4.13.2010

WINEMAKERS

Eric Glomski
Tim White

CASES

1384

“Redefining the Desert with High Elevation Wine”

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