

# ARIZONA STRONGHOLD



## STRONGHOLD: AN EQUILATERAL COLLABORATION

2007 marks an important year in wine history with the coming together of two men who plan to launch Arizona into the fine wine scene. Eric Glomski (Owner/Director of Winemaking at Page Springs Cellars and previously Winemaker at David Bruce Winery) and Maynard Keenan (Owner of Caduceus Cellars and singer for some po-dunk band called TOOL) have come together under the banner of Arizona Stronghold Vineyards.



Keenan and Glomski, founders of the Company, knowing that quality fruit is the key to all winemaking endeavors, hired Grandoli to transform the ageing Dos Cabezas Vineyard near Willcox, Arizona into a top notch, high quality effort. Poorly performing varieties were ripped up or grafted over in the first year, and several acres of new plantings have already been planted. The core of the red plantings are Syrah, Grenache, Mourvedre, Tempranillo and Sangiovese with Viognier and Malvasia Bianca anchoring the white plantings. (Several other varieties also supplement these grapes.)

Stronghold has teamed up with Quench Fine Wines who will act as the sole wholesale distributor for Arizona Stronghold Vineyards wines. Quench was chosen because of their dedication to quality both in their product selection and their sales service. The first Stronghold wine, TAZI, a white blend, will be released in March of 2008. The first two reds NACHISE (a Grenache based Rhone Blend) and MANGUS (a Super Tuscan Sangiovese based blend) will grace our palates in the Fall of 2008. Stronghold's goal is to put fine Arizona wine on tables throughout the State.

PHILOSOPHY & MISSION  
ARIZONA STRONGHOLD VINEYARDS  
Circa 2007 A.D.

**Arizona Stronghold Vineyards was formed to put Arizona on the fine wine map.**

While small bastions of artistry have made a few waves with wine aficionados, Arizona still remains a vinous backwater in the minds of the wine world. Despite this, there is a distinct hunger in Arizona for indigenous wines. The potential to make great wine has always existed in the Southwest, yet the talent and willingness to invest here had yet to fully blossom until recently. We believe the soils and climate at our vineyards stand up to the finest in the world. We also feel strongly that our wines express, first and foremost, Arizona, and secondarily the grapes and hands of the vignerons involved.

Great wine doesn't have to be expensive; it doesn't have to be pretentious; and it shouldn't be hard to find. It just has to be great and it has to be made by people that care.

ASV is all about place, people, quality and value. Enjoy a taste of Arizona from the bottle and open your mind to the potential of our stunning landscape.

Cheers!  
Eric Glomski & Maynard Keenan  
Founders & Vignerons

A handwritten signature in black ink, appearing to read 'Eric Glomski &amp; Maynard Keenan'. The signature is fluid and cursive.



# ARIZONA STRONGHOLD VINEYARDS

## A history of people and place

Year 2008

Arizona Stronghold Vineyards lies between the massive mountains Dragoon and Chiricahua. The most prominent edifice, and the source of our name, lies on the eastern flank of the Dragoons – the Cochise Stronghold.

For fifteen years, this rugged natural fortress was the home and base of operations for the mighty Chiricahua Apache Chief, Cochise. Cochise and about 1,000 of his followers, 250 of which were fighting men, sought refuge within the maze-like rocks of the Stronghold. Sentinels, constantly on watch from the towering pinnacles of rock, could spot their enemies in the valley below and sweep down without warning. No one within a hundred miles was safe from these attacks and few would dare venture into the jaws of the Stronghold.

Historical accounts document Cochise constantly warring with Mexican troops that were encroaching upon Apache homelands. They also suggest that he gave very little heed to burgeoning white settlements until he attended a meeting (under the white flag of truce) in 1861 with the U.S. military to deny charges that one of his people had abducted a white child. The commanding U.S. officer ordered the six attending chiefs seized and bound because they would not confess. One was killed and four were caught as they resisted arrest. Cochise cut through the side of the tent and fled, suffering multiple bullet wounds. Within weeks, all white settlements for miles and miles were laid waste to avenge the hanging of the chiefs that hadn't escaped. War had begun with the dishonorable whites.

Soon afterward military posts in the area were abandoned as troops were recalled to take part in the Civil war. This falsely convinced the Apache that they needed only to fight to prevent whites from settling in their lands. Cochise and Mangas Coloradas, leader of the Mimbres Apache, later defended Apache pass in southeast Arizona against the Californians, who marched under General James Carleton to reopen communication between the Pacific coast and the east. The Californians were armed with howitzers which quickly overwhelmed the Apache who fled to their many refuges in the neighboring mountains. Still, the Apache refused to surrender. When United States troops returned to resume the occupancy of the country after the close of the Civil war, a war of extermination was carried out against the Apache.

Cochise, reputed to have been a master strategist and leader, was never conquered in battle. By some historic accounts he was deemed a viscous killer, others deify him as a freedom fighter and hero who refused subjugation. Only one thing is clear: that Cochise witnessed the murder of many of his people (including his wife, father in law, and many of his friends who were chiefs of his neighboring tribes) at the hands of Mexicans and whites. One can only imagine the affect this would have on a man.

In addition to his warrior prowess, Cochise was a wise and intelligent man. He realized that despite his peoples' knowledge of the terrain and their ability to survive with scant resources, he could not fight back the tides. In 1872 he came to terms with the white man and lived out the remaining two years of his life in peace before his death in 1874. Upon his death, he was secretly buried somewhere in or near his impregnable Stronghold fortress. The exact location has never been revealed nor determined.

His oldest son, Tazi, held on to and sought to expand the peace with the white man after Cochise's death. Tazi, unfortunately, died of pneumonia traveling to Washington D.C. seeking to expand upon native rights. Nachise, Cochise's youngest, son resumed war on the white man upon becoming leader after his brother's death. Unequipped for leadership, Nachise was strongly influenced by the fabled Geronimo who befriended him during his adolescence. A respected medicine man, Geronimo acted as a teacher and mentor for Nachise. In the 1880's, Nachise and Geronimo banded together and resumed raids on white settlements. After years of successful campaigns and repeated capture and escapes, Geronimo and Nachise surrendered in 1886 and were moved to reservations.

Today, Cochise, Nachise and Tazi's descendants live in Mescalero, New Mexico. Nachise's are the largest family living there. Apparently, everyone living there knows who is related to each of these prominent leaders.

Our Vineyard, the Cochise Stronghold National Monument, the town of Cochise, the county of Cochise, and the renowned geological feature known as Cochise's Head in the Chiricahua Mountains are all tributes to Cochise.

May the example of his life echo in our memories and resound in the canyons and valleys that surround us. And may our wines embody the strength and wisdom of the Chiricahua Apache.

## STRONGHOLD!



## THE VINEYARDS

Arizona Stronghold Vineyards (ASV) primarily produces wine from its own vineyards but also sources small amounts of fruit from Colibri Vineyards in the Chiricahua Mountains and even smaller amounts from Page Springs Vineyards near Sedona, Arizona. (Some blending grapes also come from Paso Robles and Lockwood, California).



ASV lies at the eastern edge of Sulfur Springs Valley (alongside the Willcox Playa) in a small, unincorporated area known as the Kansas Settlement. The vineyard site is 80 acres with 60 acres currently under vine. The soils here are relatively deep loams and clay-loams interspersed with cobbles. The vineyard sits at 4300 feet and experiences up to 50 degree fluctuations in diurnal temperatures during the growing season. Harvest usually starts in late August and runs into early October.

The oldest 20 acres of the vineyard were planted in 1983 by a gentleman named Robert Webb for his R.W. Webb Winery. This section of the vineyard was originally planted to Cabernet Sauvignon, Merlot, Riesling, Sauvignon Blanc and small, experimental quantities of Pinot Noir, Petite Sirah, Chenin Blanc and Chardonnay. In 2007, ASV grafted the experimental block over to 100% Petite Sirah and about 3 acres of the Sauvignon Blanc to Syrah. The other historic blocks remain. The oldest vines here are 25 year in age.

The middle aged 20 acres were planted in 1995 by Al Buhl, founder of Dos Cabezas Winery. This block was planted to Malvasia Bianca, Sangiovese, Pinot Gris, Syrah, Chardonnay and Viognier. All these blocks remain excepting 2 acres of Chardonnay that have been grafted over to Viognier by ASV. This block is 13 years old.

In 2001, Al Buhl and Film Director Sam Pillsbury partnered on an additional 20 acres which they donned "Norte". Norte was planted to Petite Sirah, Malvasia Bianca, Syrah, Grenache, Mourvedre, Tempranillo and Graciano. This block is 7 years old.

ASV has also planted an additional 2 acres of Mourvedre on Norte and will begin planting the remaining

20 acres of open land to more Cabernet Sauvignon, Merlot, Malvasia, Sangiovese Grosso, additional Tempranillo and other Mediterranean varietals. This new block will be planted out by 2011 with the first fruit coming in on 2010.

## OUR WINEMAKING CREDO

In our fast food, techno-driven, work more hours than you can handle, tasteless rock hard tomato world, wine too has become a commodity that is designed to withstand the rigors of transport and dubious wholesale and retail storage conditions – all at the expense of flavor and true quality.

Stronghold is committed to bringing you minimally mucked-with wines that retain their natural vitality and character.

Case and Point: The Tomato Metaphor (or Heat and Cold stability)

The vast majority of white wines you see on shelves go through the process of heat and cold stabilization. Heat Stabilization involves adding large amounts of Bentonite Clay to wines prior to bottling in order to pull out invisible proteins. These proteins can become visible (and form a haze) if the wine is exposed to warm conditions for long periods of time or high heat for shorter a period (aka leaving the wine in your trunk, on top of the fridge, on your dash board or next to the stove that you're cooking that tasty meal on). These proteins are harmless and basically flavorless. The problem here is that adding Bentonite to remove protein often strips wine of a portion of its flavor and body.

Additionally, most white wines also go through the process of Cold Stabilization as well. One of the primary acids naturally occurring in grapes is called Tartaric. When chilled for long periods of time, tartaric acid can precipitate to form tiny crystals called potassium bitartrate. You may have seen these on the bottom of a cork or even at the bottom of a bottle from time to time. Again, these crystals are perfectly harmless. Unfortunately, the cure for this harmless visual trait is to add large quantities of cream of tartar (as a seed for acids to attach to) to the wine while stirring and chilling it for many days. This process usually beats up the wine and changes its character prior to this aggressive process.

In both of these scenarios, taste and character fall prey to good looks. What's more, many wine industry marketers assume that the public is too daft to steer around such obstacles intellectually. We disagree.

Here is where the tomato comes in. You must ask yourself: Do I want a tomato that tastes and feels great in my mouth or do I want something that looks great, holds well on the shelf, and ultimately tastes like grainy cardboard? Our wines are the heirloom tomatoes of the vinous realm – only they look good too – unless you mistreat them. We figure if Americans can enjoy Hefeweizen, unprocessed wines shouldn't be much of a leap. Please enjoy our wines alongside an open mind.



## NACHISE 2007

NACHISE, youngest and fiercest, warrior and freedom fighter for the Chiricahua Apache.

67% Syrah, 20% Grenache, 13% Petite Sirah

The bulk of the grapes that went into this wine came from the middle aged and "Norte" blocks of Arizona Stronghold Vineyard. The middle aged block is planted to an unknown syrah clone that was acquired by Al Buhl of Dos Cabazas in the early 1990's. At picking, this fruit had very rustic flavors with good acidity and a lot of earth, spice, dark fruit and leafy characters. The syrah from the Norte block is a clone from Australia known as Shiraz-1. It showed more tannin on the palate with brighter, fresher fruit characters as well a lavender and pepper. Norte was also the primary source for the grenache and petite sirah that went into this wine which lent red fruit and a deep color, respectively.

The finished wine bears resemblance to a medium to full bodied Rhone blend. Spices and herbs typify this wine ranging from lavender to toasted sage to white pepper round out an earthy nose packed with blueberries, blackberries and aromas from the desert landscape, including tree bark, dried juniper berries, pine cones and dusty earth. Plush dark fruit gives way quickly to an exceptional, old world, drying tannin midpalate with dark dusty mocha notes that lead to a lingering black raspberry finish.

Vintage: 2007

Vineyards: Arizona Stronghold, Carriage, Lakeview, Page Spring Cellars, Ranchita Canyon Vineyards

Pick Brix: 22-27 Brix

Harvest Dates: Components from 8/27/2007 - 9/30/2007

Grapes: Syrah, Grenache, Petite Sirah

PH: 3.66

TA (g/l): 6.4

Alcohol: 14.7%

Ferment: All Small Format: 1 to 5 Ton open top fermentors, whole berry ferments

Ageing: All small format oak barrels, primarily neutral with small amounts of French, Hungarian and American wood.

Bottled: 7/17/2008

Bottles: Vinocor VINBU01 Antique Green 750ml Cork Finish

Corks: Synthetic – Nomacorq Classic

Cases: 978



## MANGUS 2007

MANGUS Coloradas, Cochise's father in law and brother in arms Leader of the Mimbres Clan of Apache

43%, Sangiovese, 40% Cabernet Sauvignon, 11% Merlot, 9% Cabernet Pfeffer, 3% Petite Sirah

MANGUS Mangus was one of the more interesting projects at our winery. As we set out to create a Super Tuscan blend, we quickly found that our components were way more pretty, delicate and feminine than we thought they were going to be. Rather than trying to force the "Super" template on these wines, we came to embrace what came to be a very food friendly, red fruit driven, perfumed Sangiovese, Cab and Merlot blend. The Sangio came 100% from the middle aged block at ASV. This component was loaded with red cherry fruit, great acid and a pretty, flowery nose. The Mixed Cab batches were lighter than your average Bordeaux but still added light spicy green and earthy notes. The Merlot came from exclusively old vines on the site, only yielding 1 ton per acre in this vintage.

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. Great with food and should age well.

Vintage: 2007

Vineyards: Arizona Stronghold, OTwist, Wirz

Pick Brix: 21.5-26.5

Harvest Dates: 8/30/2008 - 10/27/2008

Grapes: Sangiovese, Cabernet Sauvignon, Merlot, Cabernet Pfeffer, Petite Sirah

PH: 3.64

TA (g/l): 6.64

Alcohol: 14.5%

Ferment: All Small Format: 1 to 5 Ton open top fermentors, whole berry ferments

Ageing: All small format oak barrels, primarily neutral.

Bottled: 8/14/2008

Bottles: Vinocor VINBRO1 Antique Green 750ml Cork Finish

Cases: 913



## TAZI 2008

TAZI, eldest son of Cochise and peacemaker for the Chiricahua Apache

Sauvignon Blanc (52%), Chardonnay (21%), Riesling (19%), Malvasia (8%)

Arizona Stronghold is planted to five white varietals ranging in ages from seven to twenty-five years. Four of these five, which include Chardonnay, Sauvignon Blanc, Riesling, and Malvasia Bianca, all play part in TAZI. 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 certainly boosts the fruit characters of the wine as well as the finish. Malvasia is all about aromatics. This vino-quattro is both fruity and floral, deep and complex, at times revealing, in other instances, elusive.

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. Like all serious wines, time in the glass also helps this wine to open up like the peeling of petals from a flower. This is quintessential Arizona.

Vintage: 2008

Vineyard: Arizona Stronghold Vineyard (81%), Scheid Viento (Sauv Blanc) (19%)

Pick brix: 21-25

Harvest dates: 8/27-10/8

Grapes: Sauv Blanc (52%), Chardonnay (21%), Riesling (19%), Malvasia (8%)

PH: 3.34

TA: 7.4

Alcohol: 13.7

Ferment: Stainless steel, temp. controlled

Ageing: Stainless and neutral oak

Bottled: 4/30/09

Bottles: vinocor Vinbro1 antique green 750 mL cork finish

Corks: synthetic - nomacorc premium

Cases: 1967



## DAYDEN 2008

DAYDEN, Apache for "little girl"

Grenache (30%), Sangiovese (23%), Zinfandel (18%), Syrah (12%), Cabernet Sauvignon (6%), Mourvedre (6%), Cabernet Pfeffer (5%)

This "Little Girl" is the newest release from Arizona Stronghold Winery. Crafted by the process called Saigne, which means, "to bleed", in French. After a light crushing, fresh juice is bled off the skins, of the classic grape varietals we chose for this Cuvee. This juice only takes on a little of the color of the grape skins, due to the short time in contact with the skins. This results in the soft pink color of the wine. The wine is then fermented, like a white wine, in stainless steel tanks.

If you've been to the South of France you already know what this wine is all about. 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. Now that Rosé has become quite fashionable, we can all drink it without any shame. Our 2008 Dayden has an uncanny ability to make people smile with its fragrance alone. "Quality rosé, is a serious wine that happens to be serious fun. The Dayden is all about subtlety and finesse. Delicate strawberries, sour cherry and floral flavors are wrapped in a rich texture with crisp acidity, to keep it refreshing.

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.

Vintage: 2008

Vineyards: Arizona Stronghold

Pick brix: 23-25

Harvest dates: 9/19-10/15

Grapes: Grenache, Sangiovese, Zinfandel, Syrah, Cabernet Sauvignon, Mourvedre and Cabernet Pfeffer

pH: 3.47

TA (g/l): 6.9

Alcohol: 14.2

Ferment: Stainless steel, Temp. controlled

Ageing: Stainless

Bottled: 5/01/09

Bottles: vinocor Vinbro1 antique green 750 mL cork finish

Corks: synthetic - nomacorc premium

Cases: 274



## WHOLESALE DISTRIBUTOR

Quench Fine Wines  
21241 N. 23rd Ave #21  
Phoenix, AZ 85027  
623.587.0427 phone  
623.587.0797 fax  
www.quenchaz.com  
info@quenchaz.com



## ARIZONA STRONGHOLD VINEYARDS COCHISE COUNTY

1500 North Page Springs Rd. Cornville, AZ 86325  
928.639.3004  
www.AZstronghold.com

### CONTACT

Eric Glomski – Founder & Directing Vigneron  
928.639.3004 x 104 eric@azstronghold.com

Maynard Keenan – Founder & Vigneron  
666@azstronghold.com

Tim White – Assistant Winemaker  
928.202.9693 tim@azstronghold.com

Lisa Rhodes – Business Manager  
928-639-3004 x 101 lisa@azstronghold.com

Amy McCormick – Lab Manager  
928.639.3004 x 111 amy@azstronghold.com

Paula Woosley - National Sales Manager  
928.593.9694 paulaw@sedona.net

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