

**VINEYARD: DRAGON MOUNTAIN**  
**AVA: WILLCOX**  
**EST: 2001**

## **WINE TASTING**

**ENJOY A FLIGHT OF 6 WINES FOR \$15**  
**FLIGHTS MAY NOT BE SPLIT, THANK YOU.**

## **RED WINES**

### **2017 GARNACHA**

**BEAUTIFUL GARNET COLORING WITH AROMAS OF VANILLA & RASPBERRY COMPOTE. PLEASANTLY TART EDGES WITH REWARDING NOTES OF TANGY CHERRIES, BLACKBERRIES AND RUSTIC SPICES. IN A BROAD FINISH.**

**32 BTL / 9 GLS**

### **2016 TEMPRANILLO**

**FULL BODIED WITH BALANCED ACIDITY. DEEPLY COLORED, REDOLENT WITH VANILLA, SPICE AND DRIED RED BERRIES. MARRIED WELL WITH AMERICAN OAK OFFERING FLAVORS OF STRAWBERRIES, BLACK CURRANTS, COCOA AND A WISP OF SMOKE.**

**32 BTL / 9 GLS**

### **2015 MATARO**

**MEDIUM BODIED AND RICH WITH AROMAS OF SPICY, RIPE FRUIT. RED CHERRY WITH HINTS OF BLACK SOIL. AMPLE, FLOWING TANNIN SUPPORTS A STRONG CORE OF MULBERRY, PLUM SKIN AND GRACEFUL MINERALITY.**

**32 BTL / 9 GLS**

### **FERDINAND**

**SANGIOVESE BLEND**

**A PLAYFUL SPIN NAMED FOR THE SPANISH KING WITH HOPES OF SWEET TREASURES FROM THE NEW WORLD. TENDER, RED BERRIES WITH A LENGTHY, SPICY FINISH.**

**32 BTL / 9 GLS**

### **CRESTA ROJA**

**GARNACHA, GRACIANO, MARSELAN**

**A FULL BODIED RIOJA STYLE WINE WITH A SPIN. OUR WINEMAKER FRAMES THIS FAVORED RED BLEND WITH OUR OWN EXCLUSIVE MARSELAN. DISPLAYING CRIANZA ATTRIBUTES: SAVORY WITH BALANCED ACIDITY AND TANNIN. FRAGRANT & JUICY WITH NOTES OF PLUM SKIN, DARK RED CHERRY AND DILL. WARM BAKING SPICES & VANILLA FINISH THIS GRAND EXAMPLE.**

**32 BTL / 9 GLS**

### **CRESTA COBRE**

**2016 GRACIANO BLEND FEATURING PRIMITIVO**

**INTENSELY COLORED WITH AROMAS OF VIOLETS AND COCOA. LAVISH WITH FLAVORS OF DARK FRUIT COMPOTE AND SWEET SPICES. ROUND AND SEAMLESS WITH SUPPLE TANNINS AND A LENGTHY FINISH.**

**32 BTL / 9 GLS**

### **2014 SOUZAO PORT**

**THIS IS AN EXCELLENT ADDITION TO THE GROWING PORT CULTURE IN ARIZONA. OUR SOUZAO PORT STARTS WITH AROMAS OF LEATHER AND TOBACCO. A SWEET INTENSITY COATS THE PALLET AND STAYS WITH YOU WHILE YOU MOVE FROM BLACK CHERRIES TO A WONDERFUL COCOA FINISH. .**

**48 BTL / \$10.50 GLS**



# 1912

## **TASTE ARIZONA FIRST**

## **HISTORY**

**THE SELF-SUSTAINING MISSIONS AND PRIESTS WHO SETTLED IN SOUTHERN ARIZONA NEEDED TO HOLD DAILY MASS; CENTRAL TO EACH MASS WAS WINE, WHICH REPRESENTED THE BLOOD OF CHRIST. THE MONKS NEEDED A LOCAL SOURCE FOR THEIR SACRAMENTAL WINE SINCE THE NEAREST SUPPLY WAS SEVERAL MONTHS TRAVEL. THIS IS WHEN GRAPEVINES WERE FIRST INTRODUCED IN SOUTHERN ARIZONA.**

**GRAPE VINE PLANTING WAS HINDERED BY SPANISH LAW WHICH IN 1595 FORBADE THE EXPORTATION OF SPANISH GRAPE VINES TO PROTECT THE SPANISH AGRICULTURAL INDUSTRY. AT THE TIME, SPANISH WINE EXPORTS PROVIDED ONE FOURTH THE FOREIGN TRADE REVENUE OF SPAIN. THE PRIESTS CHOSE TO IGNORE THIS ECONOMIC LAW AND SMUGGLED VINES OUT OF SPAIN. THE CUTTINGS BROUGHT BY THE MISSIONARIES WERE OF VITIS VINIFERA, COMMONLY CALLED THE "MISSION GRAPE".**

**SONOITA VINEYARDS IS THE LAST VINEYARD IN ARIZONA TO GROW THE ORIGINAL CLONE FROM CUTTINGS GIFTED TO THEM BY FATHER GREG ADOLF, THE CATHOLIC PRIEST AT ST. ANDREW'S IN SIERRA VISTA, ARIZONA.**

**WILLCOX PRODUCES ABOUT 70% OF ARIZONA'S WINE GRAPES. DRAGON MOUNTAIN VINEYARD IS THE LARGEST AND MOST DIVERSE VINEYARD IN THE STATE.**