

**VINEYARD: DRAGON MOUNTAIN**

**AVA: WILLCOX**

**EST: 2001**

## **WINE TASTING**

**ENJOY A FLIGHT OF 6 WINES FOR \$15  
FLIGHTS MAY NOT BE SHARED**

### **RED WINES**

#### **GARNACHA**

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

32.50 BTL / 11 GLS

#### **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.

33.50 BTL / 11 GLS

#### **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.

32.50 BTL / 11 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, SOOTHING SPICE FINISH.

33.50 BTL / 11 GLS

#### **CRESTA ROJA**

GARNACHA, GRACIANO, MARSELAN

A FULL BODIED RIOJA STYLE WINE WITH BEAUTIFUL STRUCTURE FROM OUR EXCLUSIVE EXOTIC MARSELAN. DISPLAYING CRIANZA ATTRIBUTES: SAVORY WITH BALANCED ACIDITY AND MEDIUM TANNIN. FRAGRANT & JUICY WITH NOTES OF HIMMELBERRY AND DILL.

33.50 BTL / 11 GLS

#### **CRESTA COBRE**

2018 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.

33.50 BTL / 11 GLS

#### **TOURIGA NACIONAL (SOLD OUT UNTIL FEBRUARY 2022)**

OFTEN APPROXIMATED TO THE ENVIABLE "NAPA CAB", TOURIGA NACIONAL POSSESSES A FIRM TANNIN THAT SOFTENS WITH AGE. GRACIOUSLY TAKING UP TWO STEPS OF OAK AGING YOU WILL FIND THIS WINE FRAMED WITH AROMAS OF VANILLA AND TOASTED MARCHMALLOW WITH TASTY NOTES OF DARK PLUM SKIN & CINNAMON.

34.50 BTL / 11 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 FORBODE 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 VINEYARD IN AZ AND THE MOST DIVERSE VINEYARD IN THE WORLD.