



Arizona Culinary Institute Wine Flight Class Wednesday May 6, 2015

Course #1 - White

2014 Arizona Stronghold Bonita Springs Vineyard Gewurztraminer – Possibly the best dry white that was made last year at Stronghold. Great floral rose petal tangerine Citrus, rich body, complex spicy. Great acid.

Menu Pairing / Baby Carrots, Perfect Egg Yolk, Curried Cashew Crumble, Orange Fluid Gel, Tarragon Oil

Course #2 - Red

2013 Page Springs Cellars House Mountain Vineyard Grenache – Northern AZ. Inaugural vintage. Great red fruit. Strawberry and Cherry. Lithe in personality. Almost Pinot like.

Menu Pairing / Seared Arctic Char, Strawberry Beurre Rouge, Chive Risotto Cake, Roasted Vegetable Napoleon, Micro Salad

Course #3 – Red

2012 Page Springs Vineyard El Serrano – PSC's flagship wine. Spicy black fruit, dried black cherry, white pepper, anise, spice. Delicious stuff. 42% Mourvedre; 41% Syrah; 17% Petite Sirah.

Menu Pairing / Sous Vide/Grilled Australian Lamb Chop, Mushroom Ragout, Potato Puree, Onion Soubise, Garlic Chips, Cherry Demi

Course #4 - White

2014 Arizona Stronghold Bonita Springs Vineyard Muscat – Great dessert wine. Light perfumed pear, liquid minerals, Sweet but great acid to balance, low 8.6% alcohol. We are super proud of this one and one of the best dessert wines I have had from AZ.

Menu Pairing / Desert TBD



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