

ARBOR CREST

WINE CELLARS

2005 DIONYSUS || Columbia Valley

~ ABOUT THE WINE ~

Arbor Crest is pleased to present this highly acclaimed wine, Dionysus; a masterful blend of Cabernet Sauvignon, Merlot, Cabernet Franc, Malbec and Petit Verdot. This distinct wine was given its name to honor the exceptional Dionysus vineyard and to acknowledge the mythological Greek god of wine. Dionysus is a fun wine to create because it is a wine that is derived from only the best vineyards in only the best vintages. The creation of Dionysus is where art presides over science – the true art of blending. This full-bodied wine is aged in French oak for 36 months. The alluring aroma of maple sugar, cedar and black raspberry unfold on the palate as plum, nutmeg and black cherry ~ thoroughly seductive. This wine will age gracefully for 10-12 years.

~ ABOUT THE VINEYARDS ~

The Cabernet Sauvignon grapes are a product of the exceptional Dionysus Block 16 vineyard, one of the oldest vineyards in Washington State, yielding intensely concentrated fruit. The Merlot comes from both the Klipsun Vineyard and the Conner Lee Vineyard ~ both highly acclaimed sites yielding distinctly different aroma and flavor profiles. The Cabernet Franc grapes are from the Conner Lee vineyard; a fantastic, slow ripening vineyard-yielding fruit with true varietal character and structure. The Malbec is a product from the Wahluke Slope Vineyard which is a warm and arid site that yields ripe and rich fruit. The Petit Verdot is from the Dionysus 13 vineyard and yields an excellent representation of the Bordeaux varietal. The combination of all five vineyards and grapes results in an enticing blend.

~ ABOUT THE VINTAGE ~

The 2005 growing season was very warm initially, nudging the fruit to reach flavor and structural ripeness. This created an early harvest for Arbor Crest. However, cooler weather moved in at just the right time to allow for extra hang time and flavor development.

~ SUGGESTED FOOD PAIRINGS ~

Bacon-Wrapped Filet Mignon Topped with Blue Cheese
Dark Chocolate Cake
New Potatoes with Garlic Butter
Cheeses: Parmigiano, Gouda, Cheddar, Camembert

~ PRODUCTION STATISTICS ~

VINTAGE

2005

VARIETAL COMPOSITION

Cabernet Sauvignon-60%
Merlot-20%
Cabernet Franc-15%
Malbec-4%
Petit Verdot-1%

APPELLATION

Columbia Valley

VINEYARDS

Conner Lee Vineyard
Dionysus Block 16a
Dionysus Block 16b
Klipsun Vineyard
Wahluke Slope

BARREL AGING

36 months in French Oak

RELEASE DATE

January 2009

OPTIMUM TIME FOR CONSUMPTION

Now until 2025

HARVEST DATES

9/18-10/22

SUGAR AT HARVEST

24.0-25.2 Brix

WINE ACIDITY

6.55 g/L

WINE PH

3.65

ALCOHOL

13.8 %

CASE PRODUCTION

475 cases

