

ARBOR CREST

WINE CELLARS

2007 CABERNET SAUVIGNON || Columbia Valley

Stillwater Creek Vineyard

~ ABOUT THE WINE ~

This Cabernet Sauvignon from the Stillwater Vineyard is elegant and complex yet full of flavor. The multiple layers of chocolate, red-currant, and plum explode on the palate, finishing with hints of spices and herbs from the French oak. Barrel-aged for twenty months in new and older French oak, this wine displays intense dark berry fruit and a full-bodied character that Cabernet lovers cherish. It is our pleasure to present this memorable Cabernet Sauvignon to you.

~ ABOUT THE VINEYARDS ~

The Stillwater Creek Vineyard is located in the Frenchman Hills, a ridge north of the Wahluke Slope Ridge. This site is a true hillside vineyard that sits on basalt rock. It is a somewhat cooler appellation and produces some of the finest Washington State fruit, with intense concentration and depth.

~ ABOUT THE VINTAGE ~

The 2007 growing year was initially warm with cooling in early September. This allowed the grapes to have more hang-time and produced fruit with vibrant and intense characteristics which are very apparent in the finished wine.

~ FOOD RECOMMENDATIONS ~

Braised Short-Ribs in Cabernet Sauce

Eggplant Parmesan

Endive Salad with Goat Cheese and Balsamic Vinaigrette

Chocolate Truffles

Cheeses: Parmigiano, Gouda, Cheddar, Camembert, Roquefort

~ PRODUCTION STATISTICS ~

VINTAGE	2007	HARVEST DATES	10/4/2007
VARIETAL COMPOSITION	100% Cabernet Sauvignon	SUGAR AT HARVEST	24.5 Brix
APPELLATION	Columbia Valley	WINE ACIDITY	6.55 g/L
VINEYARD	Stillwater Creek	WINE PH	3.62
BARREL AGING	20 months in French Oak 50% New French Oak	ALCOHOL	13.8 %
RELEASE DATE	August 2009	CASE PRODUCTION	248 cases
OPTIMUM TIME FOR CONSUMPTION	Now until 2018		

