

# ARBOR CREST

## WINE CELLARS

### 2008 CABERNET FRANC || Conner Lee Vineyard

#### ~ ABOUT THE WINE ~

Our Cabernet Franc from the Columbia Valley is a delicious example of the traditional Bordeaux varietal. This wine is a sumptuous blend made from grapes grown in the prestigious Conner Lee Vineyard. This wine integrates a spicy herbalness with bright red fruit and jammy characters that unfold and linger on the palate. The elegance of this full-bodied wine weaves layer after layer of spicy oak, red currant, cedar and black raspberry flavors. Barrel aged in French oak for 20 months, this wine will age gracefully for another 6-8 years.

#### ~ ABOUT THE VINTAGE ~

The 2008 vintage was another classic vintage with considerable sunshine and heat until early September. Then, the weather cooled and allowed our reds to ripen slowly and develop fabulous concentration, maturity and varietal character - keeping the sugar-to-acid balance just perfect.

#### ~ ABOUT THE VINEYARDS ~

The Conner Lee Vineyard is an extraordinary site that yields a low crop and extremely concentrated fruit. The deep sandy soils hold little water so we are able to control the canopy and therefore the concentration of the fruit through irrigation. The cooler site also allows for longer fruit hang-time and therefore more developed flavors with excellent fruit acidity. The grapes are typically cropped to about 2.0 tons/acre to optimize concentration and richness

#### ~ FOOD RECOMMENDATIONS ~

I would recommend serving our Cabernet Franc with succulent beef tenderloin marinated in a huckleberry-cabernet sauce! Enjoy!

#### ~ PRODUCTION STATISTICS ~

VINTAGE 2008	HARVEST DATES 10-15-2006
VARIETAL COMPOSITION 100% CABERNET FRANC	SUGAR AT HARVEST 24.4 BRIX
APPELLATION COLUMBIA VALLEY	WINE ACIDITY 6.55 G/L
VINEYARDS CONNER LEE VINEYARD	WINE PH 3.55
BARREL AGING 20 MONTHS	ALCOHOL 13.8 %
RELEASE DATE JANUARY 2010	CASE PRODUCTION 350 CASES
OPTIMUM TIME FOR CONSUMPTION NOW UNTIL 2018	

