

ARBOR CREST

WINE CELLARS

2008 SANGIOVESE || Wahluke Slope

~ ABOUT THE WINE ~

Our Sangiovese from the Wahluke Slope Vineyard is a wonderful example of a Washington Sangiovese. The aromas of ripe strawberry jam and spicy notes unfold on the palate as clove and currant. This well established vineyard, situated in a warm and arid climate with a unique soil profile, yields these wonderful, jammy characters and hints of smoke and cassis. Please enjoy this wine with your favorite cuisine!

~ 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.

~ ABOUT THE VINEYARDS ~

The Wahluke Slope Vineyard, of which Arbor Crest is part owner, is located in Washington State's newest appellation, Wahluke Slope. Originally part of the Columbia Valley, it is now defined as its own AVA. The Wahluke Slope Vineyard is a fantastic site that yields around 3600 degree-days. Because of its warm location and ideal airflow and orientation, it is a prime location for Sangiovese.

~ FOOD RECOMMENDATIONS ~

Baby-back ribs with a huckleberry barbecue sauce

Honey-glazed pork tenderloin

A variety of pastas with any red sauce variation

~ PRODUCTION STATISTICS ~

VINTAGE
2008

VARIETAL COMPOSITION
95% SANGIOVESE
5% PETITE SIRAH

APPELLATION
WAHLUKE SLOPE

VINEYARDS
WAHLUKE SLOPE VINEYARD

BARREL AGING
14 MONTHS IN FRENCH OAK

RELEASE DATE
JANUARY 2010

OPTIMUM TIME
FOR CONSUMPTION
NOW UNTIL 2017

HARVEST DATES
OCTOBER 12, 2008

SUGAR AT HARVEST
24.7 BRIX

WINE ACIDITY
6.8 G/L

WINE PH
3.54

ALCOHOL
13.9 %

CASE PRODUCTION
648 CASES

