

# ARBOR CREST

WINE CELLARS

## 2008 SYRAH || Columbia Valley

### ~ ABOUT THE WINE ~

Arbor Crest's Syrah is an exciting wine that is full-bodied as well as rich and velvety. The grapes from both vineyards were hand-picked and hand-sorted with yields kept low, to produce a wine with concentrated black cherry and blueberry nuances. The combination of these two vineyards produces a complex and enticing blend. Balanced by a fine acidity and tannin structure, the toasty spices from new French oak add hints of nutmeg, clove and licorice. We are proud to present this Syrah to you!

### ~ ABOUT THE VINTAGE ~

The 2008 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 keeping the sugar to acid balance just perfect.

### ~ ABOUT THE VINEYARDS ~

This Syrah is a blend of three different vineyard sites. The Bacchus Vineyard is a fabulous site which produces very concentrated fruit. The color is inky black and the flavors yield dark blueberry, currant and earthy qualities. The Stillwater Creek Vineyard, a true hillside vineyard, sits high on basalt rock. The berries yield intense flavors and color with peppery overtones. The Conner Lee Vineyard, is a new planting and has incredible potential. It yields lots of earthy aromas paired with dark jammy fruit. An exciting location for syrah!

### ~ FOOD RECOMMENDATIONS ~

Arbor Crest's Syrah is a wonderful wine to pair with a variety of choices such as barbecue ribs in a huckleberry sauce or a duck breast in a sun-dried tomato demi-glace. It is also a great combination with barbecued hamburgers! Enjoy!

### ~ PRODUCTION STATISTICS ~

#### VINTAGE

2008

#### VARIETAL COMPOSITION

100% SYRAH

#### APPELLATION

COLUMBIA VALLEY

#### VINEYARDS

CONNER LEE

BACCHUS

STILLWATER CREEK

#### BARREL AGING

24 MONTHS IN FRENCH OAK

40% NEW OAK

#### RELEASE DATE

APRIL 2010

#### OPTIMUM TIME

FOR CONSUMPTION

NOW UNTIL 2018

#### HARVEST DATES

SEPTEMBER 20, 2008 -  
OCTOBER 15, 2008

#### SUGAR AT HARVEST

24.2-25.1 BRIX

#### WINE ACIDITY

6.60G/L

#### WINE PH

3.65

#### ALCOHOL

13.8 %

#### CASE PRODUCTION

650 CASES

