

ARBOR CREST

WINE CELLARS

2009 CHARDONNAY || Columbia Valley

~ ABOUT THE WINE ~

The Arbor Crest Chardonnay is an enticing blend from two unique vineyard sites across the Columbia Valley. The combination of these two vineyards yields a wonderfully rich wine that is supple in texture with a nice acid balance. Barrel fermented and aged in new and old French oak, this wine is full-bodied with layers of peach, apricot, honey and toasty oak flavors, turning rich and creamy on the finish.

~ ABOUT THE VINEYARDS ~

Sagemoor's Bacchus Vineyard, nestled along the banks of the Columbia River, is a temperate site which yields the wonderful ripe pear, apricot and mango characteristics found in this wine. The Conner Lee Vineyard is a much cooler site and yields spicy citrus tones layered with honey.

~ ABOUT THE VINTAGE ~

The 2009 vintage was another classic for Arbor Crest with considerable sunshine and heat until early September. Then, the weather cooled and allowed our grapes to ripen slowly and develop fabulous concentration, maturity and varietal character. Our winemaker chose to use a little less new oak for this vintage, allowing the fruit flavors to become even more pronounced and developed.

~ SUGGESTED FOOD PAIRINGS ~

Duck a Lorange
Garlic Butter Shrimp Scampi
Mixed Vegetable Quiche
Chicken with Linguine and Alfredo Sauce
French Vanilla Chocolate
Cheeses: Brie, Cheddar, Gouda, Havarti, Edam, Camembert

~ PRODUCTION STATISTICS ~

VINTAGE
2009

VARIETAL COMPOSITION
100% CHARDONNAY

APPELLATION
COLUMBIA VALLEY

VINEYARDS
CONNER LEE
BACCHUS BLOCK 7

BARREL AGING
100% BARREL FERMENTED
AGED IN 30% NEW FRENCH
OAK

RELEASE DATE
APRIL 2010

OPTIMUM TIME
FOR CONSUMPTION
NOW UNTIL 2016

HARVEST DATES
SEPTEMBER 5, 2009-
SEPTEMBER 9, 2009

SUGAR AT HARVEST
23.8-24.2 BRIX

WINE ACIDITY
6.64 G/L

WINE PH
3.63

ALCOHOL
13.5%

CASE PRODUCTION
1128 CASES

