

ARBOR CREST

WINE CELLARS

2009 CHARDONNAY || Columbia Valley

Conner Lee Vineyard

~ ABOUT THE WINE ~

Our Conner Lee Chardonnay is a full-bodied wine with rich and concentrated fruit. The grapes were hand-picked and then hand-sorted at the winery to ensure optimum quality. Barrel fermentation and aging in new French oak creates a full-bodied, elegant wine with good balance and enticing character. This multi-dimensional wine is lush and concentrated with layers of peach, apricot and toasty oak flavors turning rich and creamy on the finish.

~ 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.

~ ABOUT THE VINTAGE ~

The 2009 vintage was another classic vintage with considerable sunshine and consistent heat until late August. Then as September arrived the weather cooled to perfect growing temperatures of 84-88 and allowed our grapes to ripen slowly and develop fabulous concentration, maturity and varietal character.

~ SUGGESTED FOOD PAIRINGS ~

Our Conner Lee Vineyard Chardonnay is a wonderful compliment to a variety of shellfish and white fish such as halibut or swordfish. As well, the balanced acidity makes a great pairing with turkey and chicken. Enjoy!

~ PRODUCTION STATISTICS ~

VINTAGE 2009	HARVEST DATES SEPTEMBER 15, 2009
VARIETAL COMPOSITION 100% CHARDONNAY	SUGAR AT HARVEST 23.8 BRIX
APPELLATION COLUMBIA VALLEY	WINE ACIDITY 6.55 G/L
VINEYARDS CONNER LEE	WINE PH 3.59
BARREL AGING 100% BARREL FERMENTED AGED FOR 12 MONTHS IN NEW AND OLDER FRENCH OAK	ALCOHOL 13.5%
RELEASE DATE AUGUST 2010	CASE PRODUCTION 255 CASES
OPTIMUM TIME FOR CONSUMPTION NOW UNTIL-2016	

