

ARBOR CREST

WINE CELLARS

2009 SAUVIGNON BLANC || Columbia Valley, Bacchus Vineyard

~ ABOUT THE WINE ~

Our 2009 Sauvignon Blanc from the Columbia Valley is a product produced solely from the Bacchus Vineyard in the Columbia Valley. The deep sandy soils and mature vines allow the grapes to yield polished flavors that are fresh and lively with enticing grapefruit, pineapple and spicy characters that unfold nicely on the smooth finish. To preserve the varietal qualities of Sauvignon Blanc, this wine did not undergo malolactic fermentation or spend time in oak. It is Arbor Crest's time honored tradition of producing this exceptional Sauvignon Blanc. I invite you to enjoy this wine as an aperitif or with your favorite cuisine!

~ ABOUT THE VINTAGE ~

The 2009 growing season for Sauvignon Blanc from the Bacchus vineyard was exceptional. The warm weather in August allowed the flavors to develop nicely yielding enticing tropical and citrus notes. The cooler evenings allowed for excellent acid retention and therefore naturally balanced fruit from the start. Another classic vintage!

~ ABOUT THE VINEYARDS ~

Arbor Crest has been producing Sauvignon Blanc from the Bacchus vineyard since the day we opened in 1982. This vineyard is a wonderfully old vineyard that sits along the Columbia River. The vines are over 36 years old and are basically self-regulating. They produce around 4-5 tons to the acre, which can be low yielding for sauvignon blanc vines. Because of the warm location, the grapes yield wonderful tropical and stone fruit characters as well and melon and honeysuckle notes.

~ FOOD RECOMMENDATIONS ~

Sauvignon Blanc is a wonderful wine to pair with a variety of foods such as seafood and chicken dishes. As well, our Sauvignon Blanc is a wonderful accompaniment to Thai, Asian and Middle Eastern dishes. If pairing with cheese, I would recommend a delicious goat cheese. Enjoy!

~ PRODUCTION STATISTICS ~

VINTAGE

2009

VARIETAL COMPOSITION

100% SAUVIGNON BLANC

APPELLATION

COLUMBIA VALLEY

VINEYARDS

BACCHUS VINEYARD

BARREL AGING

FERMENTED AND AGED
IN STAINLESS STEEL

RELEASE DATE

JUNE 2010

OPTIMUM TIME

FOR CONSUMPTION
NOW UNTIL 2013

HARVEST DATES

SEPTEMBER 3, 2009 -
SEPTEMBER 4, 2009

SUGAR AT HARVEST

23.2-23.8 BRIX

WINE ACIDITY

6.92G/L

WINE PH

3.35

ALCOHOL

13.0 %

CASE PRODUCTION

2500 CASES

