



ARBOR CREST

WINE CELLARS

2009 SANGIOVESE

Wahluke Slope Vineyard || Wahluke Slope

~ ABOUT THE WINE ~

Our Sangiovese from the Wahluke Slope Vineyard is a wonderful example of the varietal with a Washington State twist. 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.

~ ABOUT THE VINTAGE ~

The 2009 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, exceptionally warm site that yields around 3600 *degree-days* during the growing season. Because of its warm location and ideal airflow and orientation, it is a prime location for Sangiovese.

~ FOOD RECOMMENDATIONS ~

Baby-Back Ribs with Huckleberry Barbecue Sauce
Honey-Glazed Pork Tenderloin
Seared Tuna
Vegetarian Lasagna
Cheeses: Brie, Goat, Boursin, Gorgonzola, Provolone

~ PRODUCTION STATISTICS ~

VINTAGE 2009	SUGAR AT HARVEST 24.8 BRUX
VARIETAL COMPOSITION 95% SANGIOVESE 5% PETITE SIRAH	WINE ACIDITY 6.5 G/L
APPELLATION WAHLUKE SLOPE	WINE PH 3.52
VINEYARDS WAHLUKE SLOPE VINEYARD	ALCOHOL 13.9 %
RELEASE DATE JULY 2011	BARREL AGING 14 MO. IN FRENCH OAK
OPTIMUM TIME FOR CONSUMPTION NOW UNTIL 2018	CASE PRODUCTION 700 CASES
HARVEST DATES OCTOBER 15, 2009	RETAIL PRICING

