



# ARBOR CREST

WINE CELLARS

## 2010 CHARDONNAY

Conner Lee Vineyard || Columbia Valley

### ~ 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 VINTAGE ~

The 2010 vintage was a considerably cooler vintage with consistent sunshine and moderate heat until late August. Then as September arrived, the weather maintained perfect growing temperatures of 84-88 and allowed our grapes to ripen slowly and develop fabulous concentration, maturity and varietal character.

### ~ 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.

### ~ FOOD RECOMMENDATIONS ~

Our Conner Lee Vineyard Chardonnay is a wonderful complement 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 ~

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|---|--|
| VINTAGE<br>2010                                   | SUGAR AT HARVEST<br>23.8 BRUX                                  |
| VARIETAL COMPOSITION<br>100% CHARDONNAY           | WINE ACIDITY<br>6.55 G/L                                       |
| APELLATION<br>COLUMBIA VALLEY                     | WINE PH<br>3.59  |
| VINEYARDS<br>CONNER LEE VINEYARD                  | ALCOHOL<br>13.5 %  |
| RELEASE DATE<br>OCTOBER 2011                      | BARREL AGING<br>AGED FOR 12 MO. IN NEW<br>AND OLDER FRENCH OAK |
| OPTIMUM TIME<br>FOR CONSUMPTION<br>NOW UNTIL 2017 | CASE PRODUCTION<br>325 CASES                                   |
| HARVEST DATES<br>SEPTEMBER 15, 2010               | RETAIL PRICING   |

