



ARBOR CREST

WINE CELLARS

2010 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 older 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 VINTAGE ~

The 2010 growing season was quite cool initially, slowly nudging the fruit to reach flavor and structural ripeness. This created a later harvest for Arbor Crest. However, warmer weather moved in at just the right time to allow for extra hang time and flavor development keeping the sugar to acid balance just perfect. In addition, the crop load on the vines was fairly low which yielded intense varietal character.

~ ABOUT THE VINEYARDS ~

Sage Moor's Bacchus Vineyard, nestled along the banks of the Columbia River, is a temperate site and 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.

~ FOOD RECOMMENDATIONS ~

Our Columbia Valley 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 2010	SUGAR AT HARVEST 23.8-24.0 BRIX
VARIETAL COMPOSITION 100% CHARDONNAY	WINE ACIDITY 6.64 G/L
APPELLATION COLUMBIA VALLEY	WINE PH 3.63
VINEYARDS CONNER LEE VINEYARD BACCHUS BLOCK 7	ALCOHOL 13.5 %
RELEASE DATE FEBRUARY 2011	BARREL AGING 100% BARREL FERMENTED IN 30% NEW FRENCH OAK
OPTIMUM TIME FOR CONSUMPTION NOW UNTIL 2017	CASE PRODUCTION 1458 CASES
HARVEST DATES SEPTEMBER 11-12, 2010	RETAIL PRICING

