



ARBOR CREST

WINE CELLARS

2010 SAUVIGNON BLANC

Bacchus Vineyard || Columbia Valley

~ ABOUT THE WINE ~

Our 2010 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 2010 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 39 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 2010	SUGAR AT HARVEST 23.2 - 23.8 BRIX
VARIETAL COMPOSITION 100% SAUVIGNON BLANC	WINE ACIDITY 6.92 G/L
APPELLATION COLUMBIA VALLEY	WINE PH 3.35
VINEYARDS BACCHUS VINEYARD	ALCOHOL 13.0 %
RELEASE DATE AUGUST 2011	BARREL AGING FERMENTED AND AGED IN STAINLESS STEEL
OPTIMUM TIME FOR CONSUMPTION NOW UNTIL 2015	CASE PRODUCTION 2500 CASES
HARVEST DATES SEPTEMBER 12-14, 2010	RETAIL PRICING

