



# ARBOR CREST

WINE CELLARS

## 2008 DIONYSUS

Meritage Blend || Columbia Valley

### ~ ABOUT THE WINE ~

Arbor Crest is pleased to present this highly acclaimed wine, Dionysus, a masterful blend of Cabernet Sauvignon, Merlot and Cabernet Franc. This distinct wine was given its name "Dionysus" to complement the exceptional Dionysus vineyard and to acknowledge the mythological Greek God of Wine. Dionysus is a fun wine to create because it is a wine that is created from only the best vineyards in only the best vintages. The creation of Dionysus is where art presides over science – the true art of blending. This full-bodied wine is aged in French oak for 32 months. The alluring aroma of maple sugar, cedar and black raspberry unfold on the palate as plum, nutmeg and black cherry ~ thoroughly seductive. This wine will age gracefully for 10-12 years.

### ~ ABOUT THE VINTAGE ~

The 2008 growing season was very warm initially, nudging the fruit to reach flavor and structural ripeness. This created an early harvest for Arbor Crest. However, cooler weather moved in at just the right time to allow for extra hang time and flavor development.

### ~ ABOUT THE VINEYARDS ~

The Cabernet Sauvignon grapes are a product of the exceptional Dionysus Block 16 vineyard, one of the oldest vineyards in Washington yielding intensely concentrated fruit. The Merlot comes from both the Klipsun Vineyard and the Conner Lee Vineyard ~ both highly acclaimed sites yielding distinctly different aroma and flavor profiles. The Cabernet Franc grapes are from the Conner Lee vineyard; a fantastic, slow ripening vineyard-yielding fruit with true varietal character and structure. The Malbec is a product from the Wahluke Slope Vineyard which is a warm and arid site that yields ripe and rich fruit. The Petit Verdot is from the Dionysus 13 vineyard and yields an excellent representation of the Bordeaux varietal.

### ~ FOOD RECOMMENDATIONS ~

Our Dionysus is a wonderful compliment to any heavy meat dish such as beef tenderloin marinated in a red wine morel sauce. Delicious!

### ~ PRODUCTION STATISTICS ~

VINTAGE  
2008

HARVEST DATES  
SEPTEMBER 15 -  
OCTOBER 20, 2008

VARIETAL COMPOSITION  
65% CABERNET SAUVIGNON  
25% CABERNET FRANC  
5% MERLOT  
4% MALBEC  
1% PETIT VERDOT

SUGAR AT HARVEST  
24.0-25.2 BRIX

WINE ACIDITY  
6.65 G/L

APELLATION  
COLUMBIA VALLEY

WINE pH  
3.67

VINEYARDS  
CONNER LEE VINEYARD  
DIONYSUS BLOCK 16A  
DIONYSUS BLOCK 13B  
KLIPSUN VINEYARD  
WAHLUKE SLOPE VINEYARD

ALCOHOL  
13.8 %

BARREL AGING  
36 MONTHS IN  
FRENCH OAK

RELEASE DATE  
SEPTEMBER 2011

CASE PRODUCTION  
400 CASES

OPTIMUM TIME  
FOR CONSUMPTION  
NOW UNTIL 2025

RETAIL PRICING

