

# ARBOR CREST

## WINE CELLARS

### 2008 MERLOT || Columbia Valley

#### Four Vineyards

#### ~ ABOUT THE WINE ~

This 2008 Columbia Valley Merlot is an excellent example of the varietal in Washington State, displaying a full body. Ripe and concentrated, this wine strings layers of intense raspberry, complex currant and blueberry notes framed by spicy, vanilla-scented oak. Barrel aged in new and old French oak for twenty months, this elegant wine finishes boldly with intense cherry, blackberry and plum flavors, lingering nicely on the palate. The vines are grown on original, ungrafted rootstock, which provides the grapes with their intense varietal character. This wine embodies a tradition of red wine excellence, ensuring a memorable tasting experience.

#### ~ ABOUT THE VINEYARDS ~

This wine was blended from four different vineyards – all unique. The Dionysus vineyard is located along the banks of the Columbia River. The vineyard yields fruit with great tannin structure and incredible Bing cherry, chocolate and currant notes. The Conner Lee Vineyard, a cooler site, produces some very intense fruit that blends nicely. The Bacchus Vineyard block produces fruit that is rich and concentrated, yielding bright fruit aromas and excellent texture. The world famous Klipsun Vineyard yields fruit that is earthy and spicy, which compliments the intense fruit from the other vineyards.

#### ~ ABOUT THE VINTAGE ~

The 2008 growing season started with a mild spring, which was followed by a dry, hot summer. These factors contributed to excellent acid levels in the grapes, balanced canopies and small berries. One of the best vintages in Washington State!

#### ~ SUGGESTED FOOD PAIRINGS ~

Sauteed Duck Breast with Dried Cherry Glaze  
Tomato Basil Bisque  
Cheeses: Brie, Cheddar, Pont l'Eveque, Taleggio

#### ~ PRODUCTION STATISTICS ~

##### VINTAGE

2008

##### VARIETAL COMPOSITION

100% Merlot

##### APPELLATION

Columbia Valley

##### VINEYARDS

Klipsun  
Bacchus 4  
Conner Lee  
Dionysus 16 B

##### BARREL AGING

20 months in French Oak

##### RELEASE DATE

October 2010

##### OPTIMUM TIME FOR CONSUMPTION

Now until 2018

##### HARVEST DATES

September 9, 2008 -  
October 12, 2008

##### SUGAR AT HARVEST

24.1-24.9 Brix

##### WINE ACIDITY

6.68 g/L

##### WINE PH

3.57

##### ALCOHOL

13.8 %

##### CASE PRODUCTION

2500 cases

##### PRICE

\$18.00 per bottle

