



## WINEGROWER'S NOTES

### ArborBrook Vineyards 2008 "Sydney" Semillon

<i>Blend</i>	100% Semillon, Klipsun Vineyard
<i>Appellation</i>	Red Mountain AVA, Washington
<i>Harvest Dates</i>	November 17, 2008
<i>Yield</i>	1.75 tons/acre
<i>Sugar at Harvest</i>	38.5° Brix
<i>Fermentation</i>	100% barrel-fermented over 60-days at carefully controlled temperatures
<i>Aging</i>	18 months in 40% new French Oak, 60% second-year French Oak
<i>Alcohol</i>	12.4% by volume
<i>Acidity</i>	TA = 7.8; pH = 3.58
<i>Production</i>	270 cases (12 x 375ml)
<i>Release Date</i>	May 2009

#### Winegrower's Notes

Golden and honeycomb in color, this Sauternes-style dessert wine greets you with ripe pineapple and honeysuckle in the nose and explodes with deep and rich pineapple, candied orange peel, starfruit and other warm tropical fruits in the initial impression. Sourced exclusively from the famed Klipsun Vineyard, this fruit was picked late in November following snow two days before harvest in the true spirit of an authentic dessert wine. Its soft and silky mouthfeel captivates and lingers through a long and beautiful finish that pairs beautifully with foie gras, blue cheese, roasted hazelnuts, pear or apple tart, and grilled pineapple with white pepper caramel sauce. This carefully hand-crafted dessert wine is also perfect for poaching Asian pears in and serving over buttermilk ice cream.