



## WINEGROWER'S NOTES

### ArborBrook Vineyards 2012 Klipsun Vineyard "Sydney" Semillon

<i>Blend</i>	100% Semillon, Klipsun Vineyard
<i>Appellation</i>	Red Mountain AVA, Washington
<i>Harvest Dates</i>	December 4th, 2012
<i>Yield</i>	2 tons/acre
<i>Sugar at Harvest</i>	37.8° Brix
<i>Fermentation</i>	100% barrel-fermented over 45 days at carefully controlled temperatures
<i>Aging</i>	13 months in 66% new French Oak, 33% second-year French Oak
<i>Alcohol</i>	13.7% by volume
<i>Residual Sugar</i>	17.5
<i>Acidity</i>	TA = 5.6; pH = 3.83
<i>Production</i>	202 cases (12 x 375ml)
<i>Release Date</i>	September 2014

#### Winegrower's Notes

The fruit for this carefully hand-crafted dessert wine is sourced exclusively from the famed Klipsun Vineyard in the Red Mountain AVA in Washington. The wine is named after our daughter Sydney. A beautiful golden honeycomb color, this Sauternes-style dessert wine greets you with candied pineapple and honey in the nose and explodes with deep and rich dried apricot, ripe Bosc pear, and dried peaches. Its soft and silky mouthfeel captivates and lingers through a long and beautiful finish with a soft hint of caramel that is present in the mid palate that lingers through. Will pair beautifully with foie gras, blue cheese, pear or apple tart, rhubarb tart with orange caramel, or cheesecake with habanero peach jam. For cooking, use it to macerate berries, as a glaze for salmon before grilling, or substitute simple syrup for tropical flavored cocktails. Enjoy now or cellar easily into 2026.