



2007 Fidelitas Columbia Valley Cabernet Sauvignon

columbia valley

TASTING NOTES

The 2007 vintage of Fidelitas Columbia Valley Cabernet Sauvignon is an intense, deep ruby toned wine. The nose offers an array of blackberry and plum with hints of anise and bell pepper. Tons of black currant, black pepper, vanilla and cedar come through on the palate supported by sturdy tannins and an expressive finish. Drink now through 2018.

VARIETAL COMPOSITION

100% Cabernet Sauvignon

VINEYARDS

Fruit for this 2007 Cabernet Sauvignon was sourced from six Columbia Valley Vineyards. Weinbau Vineyard (31%) in the Wahluke Slope contributes deeply concentrated fruit, while Stillwater Creek (24%) and Gamache Vineyards (24%) contribute to the bright fruit and herbaceous characteristics of the wine. Conner-Lee (14%) is also in the Wahluke Slope and is known for a vegetal quality. Two Walla Walla Valley vineyards were also used: Dwelley (7%) and LaTour (3%) add earthy tones and a rich quality to the finish.

VINTAGE

The 2007 vintage provided normal spring temperatures and bud break started around mid-April. In May, a brief burst of heat led to a smaller canopy, that allowed more light to filter through and contribute to great flavor development. Yields were slightly smaller than expected and harvest lasted only six weeks. However, the overall harvest temperatures were ideal and led to smaller berries with concentrated flavors.

VINIFICATION and AGING

All fruit for Fidelitas is hand picked and sorted in the vineyard. At the winery, grapes are destemmed and crushed directly into small fermentation tanks where the must is punched down three times daily for an average of seven days. Upon completion of fermentation, the wine is gently pressed off and immediately put into barrel, where it undergoes malolactic fermentation. While aging in oak barrels, the wines are racked quarterly to naturally clarify the wine. The 2007 Columbia Valley Cabernet Sauvignon has been aged in 50% new oak (French and American) for 22 months.

PAIRINGS

This is a cabernet sauvignon that cries out to be paired with big, bold foods. Anything off the grill - steaks, pork, grilled peppers - would be a great companion to the Columbia Valley Cabernet. For a weeknight dinner, try it with burgers loaded with caramelized onions and blue cheese.

RELEASE DATE

May 2010, 99 cases

ALCOHOL

14.8% alcohol by volume

