



# *2008 Fidelitas Ciel du Cheval Cabernet Sauvignon*

## *red mountain*

### TASTING NOTES

Sourced from the heart of Red Mountain, the 2008 Ciel du Cheval Vineyard Cabernet Sauvignon shows true characteristics of the vineyard. On the nose, there is an earthiness balanced by red cherry, ripe strawberry and tobacco. The tannins are present and expressive, lifting flavors of currant, tomato leaf, a touch of spice and green bell pepper. Drink now through 2020.

### VARIETAL COMPOSITION

100% Cabernet Sauvignon

### VINEYARD

Ciel du Cheval was planted in 1991, by Jim Holmes, who had been farming on Red Mountain since 1975. The name comes from the French translation of "Horse Heaven Hills", Red Mountain's neighboring appellation. This vineyard is planted to take advantage of a southwestern facing slope and shallow, sandy soils. Classic characteristics include coffee, spice and ripe fruits from the warmer temperatures and soft, round tannins from careful moisture and pH monitoring. Today there are 120 acres with significant plantings of cabernet sauvignon, cabernet franc and merlot.

### VINTAGE

The 2008 vintage began with cooler than usual temperatures, pushing bud break later into the month of April. Temperatures did increase as the summer progressed providing a consistent growing season. The fruit steadily ripened throughout the summer, creating an optimum balance of acidity and sugar.

### 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 2008 vintage of Ciel du Cheval Cabernet Sauvignon has been aged in 50% new oak (French and American) for 24 months.

### PAIRINGS

Take advantage of the deep earthiness and red fruit found in this wine. It is a perfect companion for grilled meats or items that bring out the earthy characteristic. Lamb is a fabulous option, especially grilled. Try bridge ingredients to bring out the fruit and spice tones, like a red pepper and currant chutney or a coffee rub. While great on it's own, this wine really shines with the right food by it's side.

### RELEASE DATE

May 2011, 240 cases

### ALCOHOL

14.6% alcohol by volume

