



2010 Fidelitas Boushey Vineyard Red Wine

yakima valley

TASTING NOTES

The 2010 vintage of Boushey Red Wine is an excellent representation of this outstanding Yakima Valley vineyard. Aromas of dark raspberry and black currant mingle with hints of cedar and dried thyme. The palate is juicy and supple, complimenting the aromas with notes of dark cherry and a subtle toastiness. The finish is vibrant and lively with fine grained tannins, lingering on the palate. Drink now through 2022.

VARIETAL COMPOSITION

50% Cabernet Sauvignon, 34% Merlot, 16% Cabernet Franc

VINEYARD

Boushey Vineyard, owned by Dick and Luanne Boushey, consists of roughly 80 acres spread over five individual sites, just north of the town of Grandview, on the southern slopes of the Rattlesnake Mountains. The vineyard sites provide variety of soil types and elevation, ranging from 800 – 1400 feet, and are generally south facing. Fruit from Boushey Vineyard often contributes a quality of bright fruit complimented by earthy and herbal tones.

VINTAGE

The 2010 vintage proved to be one of the coolest growing seasons on record, creating challenges yet great promise in the wines. A cool, wet spring was followed by moderate temperatures throughout the summer, creating lower than usual yields for naturally high acidity and excellent concentration in the fruit. The temperatures warmed up by September and continued with sunshine all the way through the final ripening season for bright fruit tones in the wines.

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. Next, 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 2010 vintage of Boushey Vineyard Red Wine has been aged in 66% new French oak and 16% new American oak for 24 months.

RELEASE DATE

March 2013, 239 cases

ALCOHOL

14.1% alcohol by volume

