



# *2010 Fidelitas Champoux Vineyard Merlot*

*horse heaven hills*

## TASTING NOTES

Champoux Vineyard Merlot offers a balanced and beautiful varietal Merlot from this remarkable vineyard in the Horse Heaven Hills. The nose brings deep aromas of dark cherry, plum, and a hint of anise. The herbal qualities are even stronger on the palate, along with more dark fruit tones, and velvety tannins. A youthful, yet approachable wine, we recommend cellaring this through 2020.

## VARIETAL COMPOSITION

100% Merlot

## VINEYARD

Champoux Vineyard sits high in the Horse Heaven Hills region, about five miles above the Columbia River. The vineyard was first planted in 1972 and is known for producing some of the greatest old vine wines in Washington State. Paul and Judy Champoux came here in 1986, expanding the size to about 180 acres. While there are eleven varieties planted within Champoux Vineyard, nearly half of the acreage is dedicated to cabernet sauvignon. Champoux Vineyard wines are known for having a "masculine" quality, providing bold fruit and well structured tannins.

## 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. 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 raked quarterly to naturally clarify the wine. The 2010 vintage of Champoux Vineyard Merlot has been aged in for 24 months in 40% New French Oak and 20% New American Oak.

## RELEASE DATE

November 2013, 288 cases

## ALCOHOL

14.8% alcohol by volume

