



# *2010 Fidelitas Ciel du Cheval Cabernet Sauvignon*

## *red mountain*

### TASTING NOTES

The 2010 Ciel du Cheval Vineyard Cabernet Sauvignon is a bold and concentrated cabernet sauvignon from the heart of Red Mountain. The nose brings forth black cherry, dried herbs, and a round spiciness. The palate adds ripe blackberry and cola, along with a subtle earthiness and soft notes of vanilla. The palate is full and generous, juicy and lingering. Drink now through 2022.

### VARIETAL COMPOSITION

92% Cabernet Sauvignon, 8% Petit Verdot

### VINEYARD

Ciel du Cheval was planted in 1991 by Jim Holmes, who has been farming on Red Mountain since 1975 when Wild horses still roamed the area. 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 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 racked quarterly to naturally clarify the wine. The 2010 vintage of Ciel du Cheval Cabernet Sauvignon has been aged in 42% new French oak and 8% new American oak for 24 months.

### RELEASE DATE

September 2013, 575 cases

### ALCOHOL

14.7% alcohol by volume

