



2010 Fidelitas Red Heaven Merlot

red mountain

TASTING NOTES

The 2010 Red Heaven Merlot comes from a relatively new vineyard on Red Mountain, which shows incredible intensity and concentration in its fruit. The 2010 vintage is a deep, dusky ruby tone. The nose lends aromas of jammy strawberry, raspberries, tobacco, and sage. Dark cherry, juicy strawberry, cedar, and black pepper create a complex palate that is accompanied by grainy tannins and a spicy finish. Drink now through 2018.

VARIETAL COMPOSITION

100% Merlot

VINEYARD

Red Mountain Vineyard lies in the geographical center of the Red Mountain AVA, the tiny appellation where Fidelitas calls home. Known for its southwest facing slopes, proximity to the Yakima River, hot days and cool nights, Red Mountain Vineyard produces fruit with incredible intensity and concentration.

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 Red Heaven Merlot was aged in 80% new French oak and 20% new American oak for 22 months.

RELEASE DATE

November 2012, 240 cases

ALCOHOL

14.4% alcohol by volume

