

FIDELITAS

2001 FIDELITAS SYRAH

YAKIMA VALLEY

WINEMAKER'S NOTES

Deep plum and blackberry aromas and flavors add to this wine's tremendous complexity. An earthy characteristic most noticeable in northern Rhone style red wines is prevalent in this wine. This wine is the inaugural release of Syrah for Fidelitas, made in a traditional Rhone style.

VINTAGE

Overall mild winter and spring weather led to near perfect conditions in the growing season. Ripening in the fall was ideal with long warm days and cool nights, enabling the retention of natural acids in the wines.

VINEYARD

The grapes for this inaugural vintage of Syrah came from Lewis Vineyard in the Yakima Valley. Lewis Vineyard is quickly gaining a reputation as a premier vineyard site with many reserve quality wines being made from there.

FERMENTATION AND AGING

All the fruit for this Syrah was hand picked and sorted in the vineyard. Upon arrival at the winery the fruit was destemmed and crushed directly to a small fermentation tank where the wines were punched down three times daily. Primary fermentation was seven days in length. Upon completion of fermentation the wines were gently pressed off and were put into barrels immediately. Once fermentation was complete in the barrel, the wine was put through malolactic fermentation immediately. While aging in oak barrels the wines were racked every four months to naturally clarify the wine.

VARIETAL COMPOSITION

100% Syrah

OAK AGING

22 months

100% French Oak (66% New Oak)

ALCOHOL

14.3%

PRODUCTION

75 Cases

RELEASE DATE

October 1, 2003 **(SOLD OUT)**

AWARDS

Wine Spectator Rating – 91 points

Wine Enthusiast–91 points (Highest rated Syrah in the Pacific Northwest)



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