



2002 Fidelitas Red Table Wine

columbia valley

WINEMAKER'S NOTES

An everyday favorite, our 2002 Red Table Wine offers ripe blackberry and slightly herbal spice notes both in the aroma and on the palate. The wine was aged for eighteen months in both French and American oak barrels. You'll find it's very approachable upon release and should be consumed quite young.

VINTAGE

Due to an overall mild winter and moderate spring weather, the growing season got off to a slow start. Warm summer temperatures led to a nearly normal ripening period of mid-September. Long, warm days and cool nighttime temperatures resulted in nearly perfect conditions for ideal fruit maturation.

VINEYARD

Six different vineyard sources were used for our inaugural release of Red Table Wine. The Cabernet Sauvignon grapes came from Sundance Vineyard, Eagle Ranch Vineyard, and Martinez Vineyard. The Merlot grapes were grown at Vanessa's Vineyard, Clifton Vineyard, and Wahluke Vineyard. All vineyard sources reside in the Columbia Valley.

FERMENTATION AND AGING

All the fruit for this Red Table Wine 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 lasted seven days after which time the wines were gently pressed off and were put in to barrels immediately. Once fermentation was complete in barrel, the wine was promptly put through malolactic fermentation. While aging in oak barrels, the wines were racked every four months to naturally clarify the wine.

VARIETAL COMPOSITION

52% Cabernet Sauvignon
48% Merlot

OAK AGING

24 months
50% French and American Oak

ALCOHOL

13.9%

PRODUCTION

800 cases

RELEASE DATE

May 1, 2004

