



2004 Fidelitas Cabernet Sauvignon

columbia valley

WINEMAKER'S NOTES

This deep rich Cabernet Sauvignon is packed with cherry, plum and vanilla in the nose and on the palate. The finish is extremely lingering, with the wine very drinkable upon release. This is the second vintage of Cabernet Sauvignon from the Columbia Valley, highlighting the fruit from five different vineyards.

VINTAGE

The 2004 harvest was one of the earliest vintages on record. The growing season's ideal temperatures led to early ripeness and high quality fruit similar to other exceptional warm vintages in Washington. A modest cool spell in early September helped cool down the vineyards and slowed fruit maturation for added "hang time."

VINEYARDS

This vintage of Cabernet Sauvignon came from five highly sought after vineyards from throughout the Columbia Valley: Champoux Vineyard (39%), Stillwater Creek Vineyard (29%), Katherine Leone Vineyard (13%), Conner-Lee Vineyard (13%), and Red Mountain Vineyard (6%).

FERMENTATION AND AGING

All the fruit for the Cabernet Sauvignon was hand picked and sorted in the vineyard. Upon arrival at the winery, the fruit was destemmed and crushed directly to small fermentation tanks where the wine was pumped over twice daily. Average fermentation was eight days in length. Upon completion of fermentation the wines were gently pressed off and were put directly into barrels immediately. Once fermentation is complete in barrel, the wines are put through malolactic fermentation immediately. While aging in oak barrels, the wines are racked quarterly to naturally clarify the wine.

VARIETAL COMPOSITION

97% - Cabernet Sauvignon
3% - Petite Verdot

OAK AGING

The wine was racked to 100% small oak barrels. A combination of American and French oak barrels are used with 50% of the oak being new barrels. The wine was aged for 21 months before bottling.

TECHNICAL

Bottled 715 cases, ph: 3.81, TA: 0.55g/100ml, alcohol: 14.4% by volume

RELEASE DATE

March 1, 2007

