



# *2005 Fidelitas Boushey Vineyard Red Wine*

*columbia valley*

## **WINEMAKER'S NOTES**

Fidelitas is honored to collaborate with grower Dick Boushey to make a blended red wine from grapes twenty-five years in existence from Boushey's Yakima Valley vineyard. Exceptional complexity of rich dark fruit, spice notes and a tremendous finish highlight this first ever wine for Fidelitas from Boushey Vineyard. Dick Boushey has been awarded "Grower of the year 2007" by *Wine & Spirits* magazine.

## **VINTAGE**

The 2005 vintage was not typical for Washington. With a cool start to the season followed by a wet spring and moderate heat during the summer uniformity of berry maturation occurred. The fall provided cool and consistent weather which allowed extra hangtime and enhanced intense varietal character.

## **VINEYARDS**

Boushey Vineyard 100%

## **FERMENTATION AND AGING**

All the fruit for this blend 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. Average 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 barrel, the wine was put through malolactic fermentation immediately. While aging in oak barrels, the wines were racked quarterly to naturally clarify the wine.

## **VARIETAL COMPOSITION**

Merlot	53%
Cabernet Sauvignon	40%
Cabernet Franc	7%

## **OAK AGING**

The wine was racked to 100% small oak barrels (French and American), with 60% new oak, and was barrel-age for 22 months with four rackings.

## **TECHNICAL**

Bottled 308 cases; pH 3.68, acid 0.59 g/100ml, 14.3% alcohol by volume

## **RELEASE DATE**

December 1, 2007

