



2010 Fidelitas Columbia Valley Cabernet Sauvignon

columbia valley

TASTING NOTES

The 2010 Columbia Valley Cabernet is the vibrant blend of fruit from seven Washington vineyards. Bright aromas of red raspberry, bright red cherry, sun dried tomatoes and a hint of fresh herbs. The palate offers depth with added flavors of strawberry, green peppers and subtle vanilla tones. Firm, young tannins and bright acidity guarantee added promise from time in the cellar. Drink now through 2018.

VARIETAL COMPOSITION

100% Cabernet Sauvignon

VINEYARDS

Fruit for the 2009 Cabernet Sauvignon came from seven Columbia Valley vineyards, each contributing a unique characteristic to the wines. On Red Mountain, we sourced Cabernet from the Scooteny Flats Vineyard (19%). In the Horse Heaven Hills, we used fruit from Lady Hawk and Discovery Vineyards (15% each). Columbia Valley Vineyards Gamache and Stillwater each add another 15% while Weinbau on the Wahluke Slope (12%) and Boushey in the Yakima Valley (8%) complete the blend.

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 Columbia Valley Cabernet Sauvignon was aged in with 22% new French oak and 5% new American oak for 20 months.

RELEASE DATE

April 2012, 376 cases

ALCOHOL

14.7% alcohol by volume

