



2007 Fidelitas Champoux Vineyard Merlot

horse heaven hills

TASTING NOTES

The 2007 vintage of Champoux Vineyard Merlot is a striking example of the vineyard, varietal and vintage. Aromas of bing cherries, blackberry and violets rise from this deep purple hued wine. The juicy palate offers notes of cranberries, vanilla and licorice among supple tannins and an expressive finish. Drink now through 2017.

VARIETAL COMPOSITION

100% Merlot

VINEYARD

Champoux Vineyard sits high in the Horse Heaven Hills region, about five miles above the Columbia River. The vineyard was first planted in 1972 and is known for producing some of the greatest old vine wines in Washington State. Paul and Judy Champoux came here in 1986, expanding the size to about 180 acres. While there are eleven varieties planted within Champoux Vineyard, nearly half of the acreage is dedicated to cabernet sauvignon. Champoux Vineyard wines are known for having a “masculine” quality, providing bold fruit and well structured tannins.

VINTAGE

The 2007 vintage provided normal spring temperatures and bud break started around mid-April. In May, a brief burst of heat led to a smaller canopy, that allowed more light to filter through and contribute to great flavor development. Yields were slightly smaller than expected and harvest lasted only six weeks. However, the overall harvest temperatures were ideal and led to smaller berries with concentrated flavors.

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 2007 vintage of Champoux Vineyard Merlot has been aged in 50% new oak (French and American) for 24 months.

PAIRINGS

The Champoux Vineyard Merlot is a perfect companion for earthy foods and bold flavors. Notes of blackberry and bramble allow this wine to pair with green vegetables, such as braised chard or roasted brussels sprouts, and a variety of herbs like rosemary and thyme. Try an earthy red wine, wild mushroom risotto or an herb rubbed pork loin while sipping this wine.

RELEASE DATE

May 2010, 147 cases

ALCOHOL

14.6% alcohol by volume

