



# *2007 Fidelitas Red Mountain Red Wine*

## *red mountain*

### **TASTING NOTES**

The 2007 Red Mountain Red Wine is a cabernet sauvignon-based blend sourced entirely from the heart of Washington's Red Mountain AVA. Brilliant garnet in color, aromas of black cherry, cranberry and plum rise from the glass. The complex palate lends notes of tomato leaf, cedar and blackcurrant with structured tannins and an expressive finish. Drink now through 2017.

### **VARIETAL COMPOSITION**

62% Cabernet Sauvignon, 25% Merlot, 13% Cabernet Franc

### **VINEYARD**

Red Mountain Vineyard lies in the geographical center of the Red Mountain AVA, the tiny appellation where Fidelitas calls home. Known for its south-west facing slopes, proximity to the Yakima River, hot days and cool nights, Red Mountain Vineyard produces fruit with incredible intensity and concentration.

### **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 Red Mountain Red Wine has been aged in 50% new oak (French and American) for 24 months.

### **PAIRINGS**

The Red Mountain AVA is known for contributing smoky, spicy notes to wines that are wonderful to compliment with cooking methods. Grilling is a perfect preparation method for the Red Mountain Red Wine, whether it be steaks or thick burgers topped with a sharp cheese, like gruyere. Rigatoni with Bolognese (meat or mushroom) would also be a great pairing for this wine, highlighting the bright fruit and hearty earthy tones.

### **RELEASE DATE**

March 2010, 356 cases

### **ALCOHOL**

14.9% alcohol by volume

