



2008 Fidelitas Boushey Vineyard Red Wine

yakima valley

TASTING NOTES

Boushey Vineyard offers some of the most unique, exquisite fruit in Washington state, brilliantly showcased in the 2008 vintage of one of our favorite Bordeaux-style red blends. An attractive bouquet of boysenberries, sun-dried tomatoes, grilled meats and earth rise from the glass in this opaque, purple hued wine. The palate is intensely flavored with black currant, cocoa nibs and dried herbs, showing considerable weight, firm tannins and a lengthy finish. Cellar this wine for future enjoyment - drink now through 2017.

VARIETAL COMPOSITION

50% Cabernet Sauvignon, 44% Merlot, 6% Cabernet Franc

VINEYARD

Boushey Vineyard, owned by Dick and Luanne Boushey, consists of roughly 80 acres spread over five individual sites, just north of the town of Grandview on the southern slopes of the Rattlesnake Mountains. The vineyard sites provide variety of soil types and elevation, ranging from 800 – 1400 feet, and are generally south facing. Boushey Vineyard fruit often contributes bright fruit notes, and are complimented by earthy and herbal tones.

VINTAGE

The 2008 vintage began with cooler than usual temperatures, pushing bud break later into the month of April. Temperatures did increase as the summer progressed providing a consistent growing season. The fruit steadily ripened throughout the summer, creating an optimum balance of acidity and sugar.

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 2008 vintage of Boushey Vineyard Red Wine has been aged in 50% new oak (French and American) for 24 months.

PAIRINGS

This complex cabernet prominent red blend begs to be enjoyed with food. A variety of earthy and deeply flavored dishes would all be worthy partners for the 2008 Boushey Vineyard Red Wine. For snacks, try a spicy coppa, aged gouda or kalamata olives baked in red wine. Enjoy with a weeknight dinner of pasta with sun-dried tomato pesto. Splurge for a special occasion with roast pork or try the chocolate flecked chicken mole for an intense, yet complimenting, food and wine pairing.

RELEASE DATE

March 2011, 361 cases

ALCOHOL

14.8% alcohol by volume

