



2009 Fidelitas m¹⁰⁰ Red Wine

columbia valley

WINEMAKER'S NOTES

Let's raise a glass to our Grandmother Mary. Standing strong at 4'8", this passionate, stubborn, loving, opinionated, caring, tough, God-fearing, Lawrence Welk-lovin' gal passed away at 100 in December 2005. In her honor, we continue to make this captivating red wine—wine that's every bit as authentic as she was.

The 2009 *m¹⁰⁰* red wine is the perfect crowd-pleaser. Red cherry, blackberry and currant are accented by hints of white pepper and earthiness for a well balanced wine with soft tannins and a plush palate.

VARIETAL COMPOSITION

48% Merlot, 39% Cabernet Sauvignon, 11% Malbec,
1% Cabernet Franc, 1% Petit Verdot

VINTAGE

The 2009 vintage began with a cool, wet spring that delayed bud break until later than usual. By June, the weather became warm and dry, and continued to warm though the summer. July and August showed some hot temperatures causing rapid but consistent ripening, providing round flavors in the grapes. Overall, the growing season was warm and favorable, with a very quick harvest at the end and early freeze just after the grapes were off the vines.

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 2009 vintage of *m¹⁰⁰* has been aged for 14 months in French and American oak barrels.

PAIRINGS

m¹⁰⁰ is the perfect wine for everyday dinners. The vibrant fruit notes are a great match for tomato-based dishes, like pizza or pasta marina, while the richer tones help this wine stand up to more intense dishes like steak or pork. Try bringing out the smoky tones in the wine with barbequed ribs or spice rubbed pork tenderloin.

RELEASE DATE

Winter 2010, 1980 cases

ALCOHOL

14.5% alcohol by volume

