



2010 Fidelitas Champoux Vineyard Magna Red Wine

horse heaven hills

TASTING NOTES

Magna, latin for *magnificent*, is a cabernet franc-based red wine from Champoux Vineyard in the Horse Heaven Hills. The nose is filled with notes of raspberry, dried strawberry, and anise. These are confirmed on the palate, adding beautiful herbal tones of blueberry, white pepper, and eucalyptus. The mouthfeel is juicy and plush with a bright core and surrounded by soft tannins. Drink now through 2020.

VARIETAL COMPOSITION

50% Cabernet Franc, 34% Cabernet Sauvignon, 16% 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 cabernet sauvignon 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 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 2009 vintage of Champoux Vineyard Cabernet Sauvignon has been aged for 24 months in 33% new French Oak and 17% new American Oak.

RELEASE DATE

March 2013, 240 cases

ALCOHOL

14.5% alcohol by volume

