

2003 Fidelitas m¹⁰⁰ Red Wine

columbia valley

WINEMAKER'S NOTES

In honor of our Grandma Mary who turns 100 in August, we're releasing this lovely red that's every bit as authentic and rich with character as she is. An everyday favorite, the *m*100 is crafted from varietals from the best vineyards in the Columbia Valley. You'll notice ripe blackberry and slightly herbal spice notes both in the aroma and on the palate. Nice tannins make it approachable upon release, and it should be consumed quite young.

VINTAGE

2003 was one of the warmest growing seasons and harvests in the last 20 years. This resulted in smaller berry size and lighter cluster weights, which produced lower yields. The unusually hot growing season resulted in early ripening in the warmer areas and a quick start to harvest with flavorful ripe fruit in the early part of the vintage. Modest precipitation in August and September helped cool down the vineyards, slowed down ripening and allowed many of the vineyards in the cooler regions to benefit from the extra hang time which improved fruit flavors and intensity.

VINEYARDS

Syrah: Gamache Vineyard, Vanessa's Vineyard

Merlot: Gamache Vineyard, Vanessa's Vineyard

Cabernet Sauvignon: Sundance Vineyard, Martinez Vineyards

Cabernet Franc: Vanessa's Vineyard

Malbec: Snipes Canyon Vineyard

FERMENTATION AND AGING

All the fruit for the *m*100 Red Wine was hand picked and sorted in the vineyard. Upon arrival at the winery, the fruit was destemmed and crushed directly to a small fermentation tank where the wines were punched down three times daily. Primary fermentation was seven days in length. Upon completion of fermentation, the wines were gently pressed off and were put into barrels immediately. Once fermentation was complete in barrel, the wine was put through malolactic fermentation immediately. While aging in oak barrels, the wines were racked every four months to naturally clarify the wine.

VARIETAL COMPOSITION

35% - Syrah

30% - Merlot

15% - Cabernet Sauvignon

15% - Cabernet Franc

5% - Malbec

OAK AGING

18 months in 100 % second- and third-year French and American oak barrels

TECHNICAL

Bottled 980 cases; pH 3.83, acid 0.62 g/100ml, 14.2% alcohol by volume, < 0.02% residual sugar

RELEASE DATE

April 1, 2005

