

# 2005 Fidelitas Optu Red Wine

*columbia valley*

## **WINEMAKER'S NOTES**

OPTU is the ultimate expression of exquisite balance of complexity and craft. By collaborating with some of the most prestigious growers in Columbia Valley, this combination of varietals has provided the optimum experience that embraces the bold black fruit, cassis and oak flavors – Latin translation – the “best”.

## **VINTAGE**

The 2005 growing season's ideal warm temperatures led to early ripeness and high quality fruit similar to other exceptional warm vintages in Washington. A modest cool spell in early September helped cool down the vineyards and slowed fruit maturation for added “hang time”.

## **VINEYARDS**

*Weinbau Vineyard (40%), Conner-Lee Vineyard (20%), Kiona (18%), Stillwater Creek Vineyard (9%), Champoux Vineyard (9%), Boushey Vineyard (4%).*

## **FERMENTATION AND AGING**

All the fruit for Fidelitas was hand picked and sorted in the vineyard. Upon arrival at the winery, the fruit was destemmed and crushed directly to the fermentation tanks where the wines were either punched down three times daily or pumped over twice daily. Primary fermentation lasted five to ten days after which time the wines were gently pressed off and went immediately to barrels. Once fermentation was complete in barrel, all wines were then put through malolactic fermentation in barrel. While aging in oak barrels, the wines were racked every four months to naturally clarify the wine.

## **VARIETAL COMPOSITION**

55% - Cabernet Sauvignon

36% - Merlot

6% - Cabernet Franc

3% - Malbec

## **OAK AGING**

21 months

50% new French and American Oak

## **ALCOHOL**

14.9%

## **RELEASE DATE**

Fall 2008

