

2005 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 lovely red wine that's every bit as authentic as she was. An everyday favorite, this vintage of m100 offers blackcherry and slight herbal flavors both in the aroma and on the palate.

VINTAGE

The 2005 harvest was one to not miss. The 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

Goose Ridge Vineyards
Milbrandt – Katherine Leone Vineyard
Snipes Canyon Vineyard
Stillwater Creek Vineyard
Wahluke Vineyard
Weinbau Vineyards
Birch Creek Vineyard
Conner-Lee Vineyard

FERMENTATION AND AGING

All the fruit for the m100 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

54% - Merlot
28% - Cabernet Sauvignon
14% - Syrah
4% - Cabernet Franc

OAK AGING

18 months in French and American oak barrels

TECHNICAL

Bottled 1500 cases; pH 3.76, acid 0.58 g/100ml, 13.8% alcohol by volume,
< 0.02% residual sugar

RELEASE DATE

May 7, 2007

