

2005 Fidelitas m¹⁰⁰ White Wine

columbia valley

WINEMAKER'S NOTES

The first ever m100 white wine can best be described with one word: voluptuous. The aromas of apricot/peach and lemon zest, along with the flavors of apricot, citrus, melon and creamy vanilla are a delightful pleasure to the senses. This unique blend of Viognier, Semillon and Rousanne is as distinct in character as its namesake our Grandma Mary who passed away at 100 in December 2005.

VINTAGE

A perfect combination of warm summer months, cool autumn temperatures and a mild winter, the 2005 harvest yield quality grapes rich in flavor. The moderate winter temperatures and a prolonged Indian summer allowed grapes the extra hang time needed to develop vibrant aromatics and crisp acids in the white wines. Concentrated flavors due to smaller berry sizes and cluster weights set 2005 apart as a stand-out quality vintage.

VINEYARDS

Gamache Vineyard - Viognier
Rosebud Vineyard – Semillon
Milbrandt Evergreen Vineyard - Rousanne

FERMENTATION AND AGING

All the fruit for this wine was hand picked and sorted in the vineyard. Upon arrival at the winery, the fruit was destemmed, whole-clustered pressed to tank, and allowed to settle. The settled juice was transferred to barrels and inoculated with yeast. Primary fermentation was 20-25 days in length. Its rich, full finish is the result of sur lies aging for seven months in small, French oak barrels.

VARIETAL COMPOSITION

Secret Recipe - we will never reveal its exact composition. We have decided to follow a tradition set by our Grandma Mary, who in 80 years of making her legendary dinner rolls, pies and donuts never would reveal her recipes.

The M100 white wine is a result of blending grapes from various vineyard to produce the very best wine possible, which many consider the true art of winemaking.

OAK AGING

The wine was racked off the solids into 100% small used French oak barrels and was allowed to age for 7 months.

TECHNICAL

Bottled 1000 cases; pH 3.44, acid 0.53 g/100ml, 13.8% alcohol by volume, <0.02% residual sugar

RELEASE DATE

June 1, 2006

Suggested serving temperature: Lightly chilled

