



2006 Fidelitas 'Eight' Syrah

columbia valley

WINEMAKER'S NOTES

Eight hand selected and handcrafted barrels of the best Syrah from Washington State reigns again for its final finale with bright fruit flavors highlighting cherry, raspberry, and licorice.

VINTAGE

The 2006 harvest had the ideal growing season consisting of dry weather, warm days and cool nights, throughout the whole summer. Harvest began early with a cool spell in September that resulted in slowing down production, which provided more "hang-time" for flavors to develop.

VINEYARDS

West Hills Vineyard 50%

Gamache Vineyard 50%

FERMENTATION AND AGING

All the fruit for this blend 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. Average 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 quarterly to naturally clarify the wine.

VARIETAL COMPOSITION

100% Syrah

OAK AGING

The wine was racked to 100% small oak barrels (French and American), with 75% new oak, and was barrelage for 18 months with four rackings.

ALCOHOL

14.8%

RELEASE DATE

November 2008

