



2005 Fidelitas Merlot

columbia valley

WINEMAKER'S NOTES

Our 2005 Merlot is a wine of impressive concentration and richness from what could be one of the very best vintages from Washington's Columbia Valley. Highlights of intense, ripe black fruit flavors create a complex array of mocha, black cherry, and cassis in the aroma and on the palate.

VINTAGE

The 2005 vintage was not typical for Washington. With a cool start to the season followed by a wet spring and moderate heat during the summer uniformity of berry maturation occurred. The fall provided cool and consistent weather which allowed extra hangtime and enhanced intense varietal character.

VINEYARDS

Stillwater Creek (42%)
Conner-Lee Vineyard (34%)
Goose Ridge Vineyard (12%)
Weinbau Vineyard (6 %)
Birch Creek Vineyard (6 %)

FERMENTATION AND AGING

All the fruit for the Merlot 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% Merlot

OAK AGING

The wine was racked to 100% small oak barrels (French and American), with approximately 54% new oak, and was barrel-age for 18 months with four rackings.

TECHNICAL

Bottled 1000 cases; pH 3.72, acid 0.54 g/100ml, 14.6% alcohol by volume, <0.02% residual sugar

RELEASE DATE

October 5, 2007

