



2006 Fidelitas Cabernet Sauvignon Ciel du Cheval Vineyard

Red Mountain

WINEMAKER'S NOTES

Red Mountain, known for its gentle sloping landscapes, ideal growing temperatures and long history of exceptional vineyards is also the origin of Fidelitas' 2006 Red Mountain Cabernet Sauvignon from Ciel du Cheval Vineyards. You will be impressed by its supple tannins but exceptional concentration.

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.

VINEYARD

Ciel du Chavel Vineyard (100%)

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

100% Cabernet Sauvignon

OAK AGING

22 months

67% new French and American Oak

ALCOHOL

14.9%

RELEASE DATE

Fall 2008

