



2006 Fidelitas Optu Red Wine

columbia valley

WINEMAKER'S NOTES

OPTU – translation for “the best”- Our 2006 OPTU blend unites together six of Washington State’s most prestigious growers of Columbia Valley with Fidelitas’ traditional Bordeaux winemaking style giving you the ultimate experience of deep concentrated black fruit and licorice. Many may consider this the true art of winemaking.

VINTAGE

A perfect combination of warm summer months, cool autumn temperatures and a mild winter, yield quality grapes rich in flavor. The moderate winter temperatures allowed grapes the extra hang time needed to develop vibrant aromatic qualities in the finished wine. Concentrated flavors due to smaller berry sizes and cluster weights continued to set 2006 apart as a stand-out quality vintage for yet another year.

VINEYARDS

Champoux Vineyard, Kiona Vineyard, Weinbau Vineyard, Stillwater Vineyard, Conner-Lee Vineyard, Boushey Vineyard

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 de-stemmed 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

68% Cabernet Sauvignon
23% Merlot
9% Cabernet Franc

OAK AGING

The wine was racked to 100% small oak barrels (French and American), with 50% new oak, and was barrel-age for 22 months with four rackings.

TECHNICAL

14.9% alcohol by volume

RELEASE DATE

September 2009

