



# *2008 Fidelitas Optu White Wine*

## *columbia valley*

### **WINEMAKER'S NOTES**

This traditional Bordeaux white blend offers nice fresh, tropical fruit notes that come from the Sauvignon Blanc and the Semillon contributes weight on the palate and fig like characteristics. When combined together, there is a great viscosity to the mouth feel. The blend is age worthy and beautiful with a variety of cuisines.

### **VINTAGE**

The 2008 vintage began with cooler than usual temperatures, pushing bud break later into the month of April. Temperatures did increase as the summer progressed providing a consistent growing season. The fruit steadily ripened throughout the summer, creating an optimum balance of acidity and sugar. Semillon was harvested from Stillwater Creek October 6<sup>th</sup> while the Sauvignon Blanc grapes were harvested from Gamache Vineyard October 16<sup>th</sup>. Considered a generally cooler vintage, 2008 produced grapes for wines with full, ripe flavors, bright acidity and excellent aging potential.

### **VINEYARDS**

56% Gamache Vineyard, 44% Stillwater Creek 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 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**

56% Sauvignon Blanc, 44% Semillon

### **OAK AGING**

9 months in 40% new French oak

### **TECHNICAL**

14.2% alcohol by volume

### **RELEASE DATE**

September 2009

