



2025 Fall Release Technical Info & Notes

2022 Vintage

2022 was a tale of two growing seasons. We had a long, cold, and wet Spring capped off with some surprise April snow! A scary event indeed, but the temperatures weren't too cold, and we escaped without any damage to our vineyards or bud growth. Summer didn't seem to start until mid-June when suddenly it was 100 degrees every day and we finally got some heat to move things along. We got a much later start to harvest and were a little nervous about ripening since we were so far behind. Luckily, we had one of the sunniest September and Octobers we can remember. Day after day it was 75° - 80° during the day and 45° at night. We couldn't have asked for better final ripening weather.

As a result, we were able to let our fruit hang and take our time sampling. Having the option to taste and run the numbers in our lab every day resulted in picking our blocks at a nice easy pace – a winemaker's dream. These wines are concentrated, delicious, have wonderful ripe fruit flavors, and are very well balanced. They're showing great in their youth but should get even better after a few years in the cellar.

Cheers and thank you for being a member!

- Will Hoppes

Fidélitas Estate Vineyard



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Autumnus

To Autumn

Beginning with the 2018 vintage, our Estate releases have a name and a chapter number on the back of every bottle. For the 2022 vintage, we chose *Autumnus* Latin for Autumn. This is done in tribute to the miracle weather we had in late September and October. With the growing season being so far behind, we were a little nervous about ripening our fruit to achieve full flavor development. The perfect temperatures in the final ripening window allowed us to leave our fruit on the vines as flavors developed without worrying about things getting overly ripe.

Red Mountain is a stressful place to grow wine grapes with the intense heat, sun, wind, etc... that combined make our wines powerful, interesting, and perfectly balanced. Occasionally Mother Nature graces us with stretches of perfect weather like she did in Fall of 2022.

The name of our chapter *To Autumn* comes from one of the final poems written in 1819 by John Keats.

It's a love letter to harvest and the Fall.

2022 Fidélitas Estate Merlot

- Aging: 100% New French Oak, 18 months
- Oak Fermentation: 33% Oak Tank, 33% Roller Barrels
- Production: 142 cases

2022 Fidélitas Estate Malbec

- Aging: 25% New French Oak, 25% New American Oak, 18 months
- Oak Fermentation: 100% Oak Tank
- Production: 148 cases

2022 Fidélitas Estate Petit Verdot

- Aging: 33% New French Oak, 33% New American Oak, 18 months
- Oak Fermentation: 66% Roller Barrels
- Production: 148 cases

2022 Fidélitas Estate Red Wine

- Blend: 50% Cabernet Sauvignon, 25% Petit Verdot, 20% Merlot, 5% Cabernet Franc
- Aging: 40% New French Oak, 10% New American Oak, 18 months
- Oak Fermentation: 40% Oak Tank, 20% Roller Barrels
- Production: 487 cases

2022 Fidélitas Estate Cabernet Sauvignon

- Aging: 82% New French Oak, 28 months
- Oak Fermentation: 41% Oak Tank, 18% Upright Barrels, 9% Roller Barrels
- Production: 530 cases

2022 Fidélitas Estate Cabernet Sauvignon, Clone 412

- Aging: 71% New French Oak, 28 months
- Oak Fermentation: 71% Oak Tank, 29% Upright Barrels
- Production: 170 cases

2022 Fidélitas Estate Cabernet Sauvignon, Clone 169

- Aging: 75% New French Oak, 28 months
- Oak Fermentation: 75% Oak Tank, 25% Roller Barrels
- Production: 190 cases

Quintessence Vineyard



2022 Quintessence Merlot

- Aging: 33% New French Oak, 22% New American Oak, 18 months
- Oak Fermentation: 56% Roller Barrels, 33% Oak Tank, 11% Roller Barrels
- Production: 440 cases

2022 Quintessence Malbec

- Aging: 44% New French Oak, 22% New American Oak, 18 months
- Oak Fermentation: 78% Upright Barrels, 22% Oak Tank
- Production: 440 cases

2022 Quintessence Red Wine

- Blend: 32% Petit Verdot, 32% Cabernet Franc, 19% Cabernet Sauvignon, 17% Merlot
- Aging: 56% New French Oak, 13% New American Oak, 18 months
- Oak Fermentation: 25% Oak Tank, 25% Upright Barrels
- Production: 392 cases

2022 Quintessence Cabernet Sauvignon

- Aging: 92% New French Oak, 28 months
- Oak Fermentation: 42% Roller Barrels, 33% Oak Tank, 25% Upright Barrels
- Production: 580 cases

2024 Quintessence Sauvignon Blanc

not available for tasting – it still needs a little extra time in barrel

- Blend: 100% Sauvignon Blanc
- Vineyards: 100% Quintessence Vineyard
- Production: 160 cases

Our Quintessence Vineyard Sauvignon Blanc is hand-picked, pressed, and cold-settled for 48 hours, and then racked into egg-shaped barrels. These specialty-made barrels have a wider base and allow for more surface area for contact between the juice and lees that collect at the bottom. We love the mouth feel and texture in this wine as a result.

We do “low and slow” fermentation at cold temperatures to bring out more aromatics. The juice spends 11 months on lees, occasionally stirred based on taste and smell.

2023 Red Mountain Optu White

- Blend: 58% Sauvignon Blanc, 42% Semillon
- Vineyards: 79% Artz, 21% Klipsun
- Aging: 25% New French Oak, 11 months
- Production: 576 cases

We’ve made this traditional *Bordeaux Blanc* reserve blend since 2007.

Our Sauvignon Blanc and Semillon are hand-picked, pressed, and cold-settled for 48 hours, and then racked into mostly neutral barrels and a small amount in New French oak barrels. We do “low and slow” fermentation at cold temperatures to bring out more aromatics. The juice spends 11 months on lees, occasionally stirred based on taste and smell.

Both Artz and Klipsun vineyards were planted in the 1980’s at the base of Red Mountain near the Yakima River.

Here the cooling effects of the body of water are a little stronger making for cooler nights and natural acidity preservation. We get tropical fruit tones from the warm weather Sauvignon Blanc, honeysuckle aromatics and a heavier midpalate from the Semillon, balanced by wonderful mouthwatering acidity.

Oak Fermenters

For our single vineyard wines, we use a few different oak fermentation techniques. Our owner, Charlie, calls it “back-to-the future winemaking as it’s a technique that was used for centuries before everyone switched to stainless steel tanks.

For over 10 years now we’ve used these handcrafted French oak fermenters to add extra concentration and rich texture to our wines and to help the new oak that we use for aging integrate better into the wines. What wine is fermented in and the material that it’s made of makes a surprisingly big difference in how the wine tastes and is structured. We use multiple different techniques to add extra complexity and character to the finished wines.

Oak Tanks



Roller Barrels



Upright Barrels

