



# 2023 Red Mountain Semillon

Our 2023 Red Mountain Semillon blends 2 old vine plantings from Artz and Klipsun. These low elevation vineyards sit at the very base of the AVA boundary where the blocks receive plenty of sunlight and warmth during the day and cooler nights with its close proximity to the Yakima river. These conditions, ideal for Bordeaux whites, allow us to make wines with great tropical fruit flavors and aromas with a backbone of acidity and freshness. We believe in *low and slow* fermentations at cold temperature for our whites, which help bring out natural aromas especially in this Semillon. On the aroma we get honeysuckle, beeswax, and nutmeg. The palate is rich and full in texture but fresh and mouthwatering— Meyer lemon, apple, and stone fruit. Pairs incredibly well with all sorts of Summer seafood dishes.

## BLEND

100% Semillon

## VINEYARDS

74% Klipsun Vineyard, 26% Artz Vineyard

## WINEMAKING

Our Semillon is hand-picked, pressed, cold-settled for 48 hours, and then racked into mostly neutral or used barrels (4% New French Oak) and fermented at low temperatures. The juice spends 8 months in barrel on lees, occasionally stirred based on taste and smell.

## ALCOHOL

12.7%

## PRODUCTION

650 cases



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wine@fidelitaswines.com | fidelitaswines.com | @fidelitaswines