

2005 Fidelitas 'Eight' Red Wine

WINEMAKER'S NOTES

This one of a kind release comes from five different appellations and eight highly acclaimed vineyards. This exceptional blend was created while tasting individual barrels and realizing the tremendous potential a wine like this could have. Dark fruit and spice dominate this well balanced blend, aged 30 months in oak.

VINTAGE

The 2005 growing season's ideal warm temperatures led to early ripeness and high quality fruit similar to other exceptional warm vintages in Washington. A modest cool spell in early September helped cool down the vineyards and slowed fruit maturation for added "hang time".

VINEYARDS

Champoux Vineyard, Red Mountain Estates Vineyard, Dwelley Vineyard, LaTour Vineyard, Windrow Vineyard, Boushey Vineyard, Weinbau Vineyard and Stillwater Creek Vineyard

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

49% - Cabernet Sauvignon47% - Merlot3% - Cabernet Franc1% - Malbec

OAK AGING

30 months 50% new French and American Oak Bottled 6 months before release date

ALCOHOL 14.6% alcohol by volume

RELEASE DATE Fall 2008

