



2006 Fidelitas Merlot

Champoux Vineyards

Horse Heaven Hills

WINEMAKER'S NOTES

Balanced to perfection, the 2006 Champoux Vineyard Merlot is from one of Washington's most prestigious vineyards in the Horse Heaven Hills appellation. With an ideal overall growing environment, soft tannic texture and uncompromised balance of ripe, deep black fruit and mocha, you can't help but to want more.

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 and crisp acids in the white wines. Concentrated flavors due to smaller berry sizes and cluster weights continued to set 2006 apart as a standout quality vintage for yet another year.

VINEYARD

The grapes for this wine were harvested from one of the finest vineyards in Washington State—Champoux Vineyard. This 175-acre vineyard located near the Columbia River is home to some of the most well-established vines in the state. It is known and respected for numerous varieties, particularly the top-quality Cabernet Sauvignon grapes it produces.

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

100% Merlot

OAK AGING

22 months

100% New French Oak

ALCOHOL

14.7%

RELEASE DATE

May 2009

