

FIDELITAS

2000 FIDELITAS MERITAGE COLUMBIA VALLEY

WINEMAKER'S NOTES

Concentrate black fruit aromas of cherry and blackberry highlight this wine that has been aged in small barrels for twenty four months. This blended wine shows great fruit concentration on the palate upon its release, yet tremendous aging potential. Meritage wines represent the highest form of the winemaker's art: blending.

VINTAGE

A cool spring and exceptionally warm summer growing season led to near perfect conditions in 2000. Moderate fall weather led to ample "hang time" for the fruit not yet picked to mature and ripe flavors to develop.

VINEYARD

The grapes for this wine came from various vineyards from throughout the Columbia Valley. The Cabernet Sauvignon is from Martinez Vineyard near Alderdale as well as Katherine Leone Vineyard located near Mattawa on the Wahluke Slope. The Merlot for the blend is from Alderidge Vineyard near Alderdale as well as Katherine Leone 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 was from five to ten days in length. Upon completion of fermentation 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 are racked every four months to naturally clarify the wine.

VARIETAL COMPOSITION

62% Cabernet

38% Merlot

OAK AGING

24 months

50% French and American Oak

ALCOHOL

14.1%

PRODUCTION

375 Cases

RELEASE DATE

April 1, 2003

AWARDS

Rated "Outstanding" by Wine Press Northwest
Wine Enthusiast-90 points



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