



2001 Fidelitas Meritage Red Wine

columbia valley

WINEMAKER'S NOTES

Call us biased, but our 2001 Meritage Red Wine is a truly stunning wine. Rich with ripe cherry and raspberry flavors, spicy oak notes, and nicely tamed tannins, this larger-than-life blend of four traditional Bordeaux red varieties—Cabernet Sauvignon, Merlot, Cabernet Franc, and Malbec—promises tremendous character, depth, texture and complexity, now and well into the future.

VINTAGE

A cool spring and exceptionally warm summer growing season led to near perfect conditions in 2001. 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 throughout the Columbia Valley. The Cabernet Sauvignon is from Martinez Vineyard near Alderdale as well as Millbrandt - Katherine Leone Vineyard located near Mattawa on the Wahluke Slope. The Merlot for the blend is from Alderidge Vineyard, also near Alderdale, and Millbrandt - 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 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

61% Cabernet Sauvignon
25% Merlot
7% Cabernet Franc
7% Malbec

OAK AGING

24 months
50% French and American Oak

ALCOHOL

14.3%

PRODUCTION

660 cases

RELEASE DATE

March 1, 2004

