



2007 Fidelitas Boushey Vineyard Red Wine

yakima valley

TASTING NOTES

Now in its third vintage, the Boushey Vineyard Red Wine is a Bordeaux-style blend with fruit sourced entirely from the Boushey Vineyard in Yakima Valley. This deep purple hued wine has aromas of red raspberry, strawberry and white pepper. The mouthfeel is full and complex displaying rich fruit, coffee and hints of white pepper with balanced tannins and a lasting finish. Drink now through 2015.

VARIETAL COMPOSITION

53% Merlot, 40% Cabernet Sauvignon, 7% Cabernet Franc

VINEYARD

Boushey Vineyard, owned by Dick and Luanne Boushey, consists of roughly 80 acres spread over five individual sites, just north of the town of Grandview on the southern slopes of the Rattlesnake Mountains. The vineyard sites provide variety of soil types and elevation, ranging from 800 – 1400 feet, and are generally south facing. Boushey Vineyard fruit often contributes bright fruit notes, and are complimented by earthy and herbal tones.

VINTAGE

The 2007 vintage provided normal spring temperatures and bud break started around mid-April. In May, a brief burst of heat led to a smaller canopy, that allowed more light to filter through and contribute to great flavor development. Yields were slightly smaller than expected and harvest lasted only six weeks. However, the overall harvest temperatures were ideal and led to smaller berries with concentrated flavors.

VINIFICATION and AGING

All fruit for Fidelitas is hand picked and sorted in the vineyard. At the winery, grapes are destemmed and crushed directly into small fermentation tanks where the must is punched down three times daily for an average of seven days. Upon completion of fermentation, the wine is gently pressed off and immediately put into barrel, where it undergoes malolactic fermentation. While aging in oak barrels, the wines are racked quarterly to naturally clarify the wine. The 2007 vintage of Boushey Vineyard Red Wine has been aged in 50% new oak (French and American) for 24 months.

PAIRINGS

Red blends are always wonderful for food and wine pairings, particularly those with higher percentages of merlot. These wines are often very balanced, widening the range of foods that can be paired. The 2007 Boushey Vineyard Red Wine offers earthy notes that are highlighted by fresh herbs and mushrooms in any dish. Try roasted lamb with rosemary and thyme, grilled tuna, sautéed duck or sausage and breadcrumb stuffed portobello mushrooms.

RELEASE DATE

March 2010, 314 cases

ALCOHOL

14.6% alcohol by volume

