



# *2007 Fidelitas Ciel du Cheval Cabernet Sauvignon*

## *red mountain*

### **TASTING NOTES**

The 2007 Ciel du Cheval Vineyard Cabernet Sauvignon is a true example of this renowned Red Mountain vineyard. Deep garnet in color, aromas of red cherry, white pepper and cola leap from the glass. Currant, tomato stem and coffee flavors swirl through the palate among fine grained tannins. This wine shows incredible balance and complexity with an elegant texture, and a long, expressive finish. Drink now through 2018.

### **VARIETAL COMPOSITION**

100% Cabernet Sauvignon

### **VINEYARD**

Ciel du Cheval was planted in 1991, by Jim Holmes, who had been farming on Red Mountain since 1975. The name comes from the French translation of “Horse Heaven Hills”, Red Mountain’s neighboring appellation. This vineyard is planted to take advantage of a southwestern facing slope and shallow, sandy soils. Classic characteristics include coffee, spice and ripe fruits from the warmer temperatures and soft, round tannins from careful moisture and pH monitoring. Today there are 120 acres with significant plantings of cabernet sauvignon, cabernet franc and merlot.

### **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 Ciel du Cheval Cabernet Sauvignon has been aged in 50% new oak (French and American) for 24 months.

### **PAIRINGS**

This is a great example of an old world-styled cabernet, with earth and spice tones that might be found in a cabernet from the Bordeaux region of France. Choose foods that will soothe the strong tannins like red meat and butter or bleu cheese. Draw on the earthy tones by integrating fresh herbs and bitter vegetables such as braised endive, roasted eggplant or grilled green peppers. Try a grilled, spice rubbed steak accompanied by grilled veggies and mushrooms while enjoying the Ciel du Cheval Cabernet Sauvignon.

### **RELEASE DATE**

May 2010, 143 cases

### **ALCOHOL**

14.6% alcohol by volume

