



2007 *Fidelitas eight Red Wine*

columbia valley

TASTING NOTES

This is the second vintage of *eight* Red Wine, a members-only release for members of the Fidelitas Wine Club. The nose displays bright raspberry, cherry and hints of clove. On the palate, jammy fruit notes show through with hints of bell pepper, earth and eucalyptus. Balanced tannins and acids create a strong finish and great aging potential.

VARIETAL COMPOSITION

100% Cabernet Sauvignon

VINEYARDS

The *eight* Red Wine contains equal amounts of fruit from eight vineyards and six Washington AVAs. The vineyards in this blend are no strangers to Fidelitas - they are the standouts that have been a part of Fidelitas wines since the beginning, each bringing unique qualities to the blend. From the Wahluke Slope come Conner Lee and Weinbau Vineyards. From the Yakima Valley, Boushey Vineyard and from the Horse Heaven Hills is Champoux Vineyard. Stillwater Creek lies within the Columbia Valley, Windrow and LaTour are found within the Walla Walla Valley, and Red Mountain Vineyard is a neighbor of Fidelitas in the tiny Red Mountain AVA.

VINTAGE

The 2007 vintage provided normal spring temperatures and bud break started around mid-April. In May, a brief burst of heat lead 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 *eight* Red Wine has been aged in 50% new oak (French and American) for 24 months.

PAIRINGS

Cabernet Sauvignon has a natural affinity for foods with full flavors and a little fatness to balance it's own big, bold characteristics. The 2007 *eight* isn't too strong or too tannic, making it even better for pairing with food. Try coffee-rubbed flank steak, aged cheeses such as camembert, aromatic lamb dishes or juicy burgers topped with caramelized onions and sharp cheddar cheese.

RELEASE DATE

December 2009, 190 cases

ALCOHOL

14.7% alcohol by volume

