

2007 Fidelitas Optu White Wine

columbia valley

WINEMAKER'S NOTES

Pineapple, pear and citrus dominate this blend of classical varietals. Hints of vanilla and a slight hint of toastiness from fermentation in French oak barrels are also present. This blend of Semillon and Sauvignon Blanc will age for years to come and become even more complex over time.

VINTAGE

The 2007 harvest proved yet again the consistency this AVA can produce. We had a typical spring and bud break started around mid-April. In May there was burst of heat for a week that lead to a smaller canopy to allow more light to filter through that resulted in great overall flavor development. Yields were slightly smaller than expected, but the overall harvest temperatures were ideal. The hot temperatures lead to smaller berries with concentrated flavors and a harvest that was condensed into six weeks.

VINEYARDS

54% *Gamache Vineyards*

35% *Stillwater Creek Vineyards*

11% *Rosebud Vineyards*

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

54% Sauvignon Blanc

46% Semillon

OAK AGING

9 months

40% new French oak

ALCOHOL

14.5%

RELEASE DATE

Fall 2008

