



2007 Fidelitas Red Mountain Merlot

red mountain

TASTING NOTES

This single vineyard merlot from the Red Mountain AVA is a deep, brilliant ruby colored wine. The nose is loaded with bright, red cherry and strawberry, accented with hints of vanilla. On the palate, the aromas are confirmed with layers of violet, olive and earth, all complimented by soft yet present tannins. Drink now through 2015.

VARIETAL COMPOSITION

100% Merlot

VINEYARD

Red Mountain Vineyard lies in the geographical center of the Red Mountain AVA, the tiny appellation where Fidelitas calls home. Known for its south-west facing slopes, proximity to the Yakima River, hot days and cool nights, Red Mountain Vineyard produces fruit with incredible intensity and concentration.

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 Red Mountain Merlot has been aged in 50% new oak (French and American) for 22 months.

PAIRINGS

Merlot is a highly versatile varietal, that can pair with many different dishes. The bright acids and medium body make it a perfect match for lighter meats, tomato-based sauces, and even some fattier seafood, like tuna and salmon. The 2007 Red Mountain Merlot is a wonderful example of both the varietal and the region, with notes of cherry and blueberry that are met by elegant earthy tones. Try 'bridging' a salmon dish with a sauce that contains blueberries or sundried tomatoes - two aromas found in the wine. Ratatouille over polenta is a fun vegetarian dish that is an excellent pairing, as is herbed, grilled chicken.

RELEASE DATE

March 2010, 96 cases

ALCOHOL

14.7% alcohol by volume

