



# *2008 Fidelitas Champoux Vineyard Merlot*

## *horse heaven hills*

### TASTING NOTES

The 2008 vintage of Champoux Vineyard Merlot is incredibly lush and full of expression. Classically purple in color, this wine fills the glass with aromas of blueberry, dark red cherry and a hint of cedar. These are confirmed on the palate with an addition of black currant and touch of vanilla. The mouthfeel is plush and round accented by fine grained tannins and a lift of light acidity. Enjoy now through 2017.

### VARIETAL COMPOSITION

100% Merlot

### VINEYARD

Champoux Vineyard sits high in the Horse Heaven Hills region, about five miles above the Columbia River. The vineyard was first planted in 1972 and is known for producing some of the greatest old vine wines in Washington State. Paul and Judy Champoux came here in 1986, expanding the size to about 180 acres. While there are eleven varieties planted within Champoux Vineyard, nearly half of the acreage is dedicated to cabernet sauvignon. Champoux Vineyard wines are known for having a “masculine” quality, providing bold fruit and well structured tannins.

### VINTAGE

The 2008 vintage began with cooler than usual temperatures, pushing bud break later into the month of April. Temperatures did increase as the summer progressed providing a consistent growing season. The fruit steadily ripened throughout the summer, creating an optimum balance of acidity and sugar.

### 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 2008 vintage of Champoux Vineyard Merlot has been aged in 50% new oak (French and American) for 24 months.

### PAIRINGS

Champoux Vineyard, with it's classic characteristics of earthiness and dark, ripe fruit makes for an excellent wine for pairing with intense dishes while the softer tannins of merlot allow it to be matched with several different items. Try wild mushroom crepes with truffle sauce, roasted pork loin with an herb rub or grilled pizzas topped with figs, gorgonzola and prosciutto.

### RELEASE DATE

May 2011, 192 cases

### ALCOHOL

14.4% alcohol by volume

