



# *2008 Fidelitas Red Mountain Cabernet Franc*

## *red mountain*

### **TASTING NOTES**

This standout, limited production Cabernet Franc is exclusively from the Red Mountain AVA. The deep purple hue is a strong indicator of the varietal and region. A pretty bouquet of plum, baked strawberries, allspice and dusty leaves dominate the nose. The palate offers bright acidity accented by notes of pie cherries, blueberries, cedar and a hint of minerality. Gentle tannins and a smooth mouthfeel add to this plush, yet spicy wine. At least one year of cellaring will bring this wine to optimum drinking. Enjoy through 2016.

### **VARIETAL COMPOSITION**

100% Cabernet Franc

### **VINEYARD**

Red Mountain Vineyard lies in the geographical center of the Red Mountain AVA, the smallest appellation in Washington state. 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 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 Red Mountain Cabernet Franc has been aged in 50% new oak (French and American) for 22 months.

### **PAIRINGS**

Light tannins and bright acidity make Cabernet Franc a more food friendly wine than many other reds. A strong vegetal tone and dusty quality make this wine an excellent match for dishes that contain fresh herbs, grilled vegetables or lighter meats. Try the Red Mountain Cabernet Franc with a roasted vegetable and kalamata olive flatbread, herb rubbed chicken or a pork tenderloin topped with blueberry chutney.

### **RELEASE DATE**

March 2011, 40 cases

### **ALCOHOL**

14.3% alcohol by volume

