



# *2008 Fidelitas Red Mountain Merlot*

## *red mountain*

### **TASTING NOTES**

This brilliantly garnet hued wine is sourced from the heart of Red Mountain. On the nose, the abundant aromas include hints of cranberry, strawberry, cardamom and leather. The palate offers more intense fruit tones of baked cherry, ripe raspberry, cocoa and a tinge of balsamic set amidst silky tannins and a soft, melting finish. 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 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 2009 Red Mountain Merlot has been aged in 50% new oak (French and American) for 22 months.

### **PAIRINGS**

The 2008 Red Mountain Merlot offers an array of complex flavors that makes it fun to pair with so many dishes. Meet the intensity of the wine with foods from the grill, like roasted peppers and squash alongside of crispy, grilled chicken. A lively palate also matches tomato dishes, making this an excellent companion for dinners of pasta bolognese or smoky grilled pizzas. Try to match the cocoa tones of the wine by pairing the Red Mountain Merlot with chicken in a rich, nutty mole sauce.

### **RELEASE DATE**

December 2010, 244 cases

### **ALCOHOL**

14.3% alcohol by volume

