



2009 Fidelitas Columbia Valley Cabernet Sauvignon

columbia valley

TASTING NOTES

This powerhouse varietal cabernet is a culmination of seven Columbia Valley vineyards. A vibrant garnet, it showcases aromas of red currant, bright red cherry, tomato leaf and a touch of green olive. The palate offers depth with added flavors of strawberry, cedar and spice. Firm, young tannins and bright acidity guarantee added promise from time in the cellar. Drink now through 2016.

VARIETAL COMPOSITION

100% Cabernet Sauvignon

VINEYARDS

Fruit for the 2009 Cabernet Sauvignon came from seven Columbia Valley vineyards. 25% comes from Gamache Vineyard, just north of the Tri-Cities, followed by 20% from Boushey, both of which offer tones of red fruit and an herbaceous quality. Another 20% comes from Lady Hawk Vineyard, which is nestled within Champoux Vineyard boundaries. Along with the 5% from Block 4 Champoux Vineyard and 10% from Discovery Vineyard, it contributes darker fruit, tannins and ageing potential. The final addition comes from Red Mountain with 15% from Hightower and 5% from Red Mountain Vineyard, both contributing to the spice and bold characteristic of the wine.

VINTAGE

The 2009 vintage began with a cool, wet spring that delayed bud break until later than usual. By June, the weather became warm and dry, and continued to warm through the summer. July and August showed some hot temperatures causing rapid but consistent ripening, providing round flavors in the grapes. Overall, the growing season was warm and favorable, with a very quick harvest at the end and early freeze just after the grapes were off the vines.

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 Columbia Valley Cabernet Sauvignon has been aged in 50% new oak (French and American) for 22 months.

PAIRINGS

This is a cabernet sauvignon that cries out to be paired with big, bold foods. Anything off the grill - steaks, pork, grilled peppers - would be a great companion to the Columbia Valley Cabernet. For a weeknight dinner, try it with burgers loaded with caramelized onions and blue cheese.

RELEASE DATE

June 2011, 946 cases

ALCOHOL

14.6% alcohol by volume

