



2009 Fidelitas Malbec

columbia valley

TASTING NOTES

This blend of three stellar vineyards provides a unique profile for Washington state Malbec. The Fidelitas Columbia Valley Malbec shows deep aromas of blueberry, dark cherry, leather and floral notes. The mouthfeel is juicy and plush with loads of currant, bramble, a hint of confection and polished tannins. Drink now through 2016.

VARIETAL COMPOSITION

100% Malbec

VINEYARDS

The 2009 Columbia Valley Malbec comes from three of our favorite Malbec vineyards in the Columbia Valley. 44% of the fruit is sourced from the cooler Conner Lee Vineyard that lies in the northeastern of the Wahluke Slope and adds herbal, spicy tones to the wine. Another 34% comes from Northridge-Milbrandt which lies on the northern border of the Wahluke adding deep plum and dark fruit notes. The final 22% comes from Stillwater Creek where vines are planted on steep slopes imparting concentrated, full, fruit flavors.

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 Malbec was aged in 55% new French oak and 20% new American oak for 20 months.

PAIRINGS

The 2009 Malbec is a powerhouse wine bursting with ripe, full flavors. This is a great companion with foods from the grill, especially when accompanied by a spicy barbeque sauce. Prosciutto wrapped prawns with chipotle sauce are a fun companion, as are grilled sausages and pork tenderloin and roasted stone fruits.

RELEASE DATE

September 2011, 357 cases

ALCOHOL

14.5% alcohol by volume

