



2009 Fidelitas Columbia Valley Merlot

columbia valley

TASTING NOTES

Our 2009 Columbia Valley Merlot is a beautiful, bright, ruby hued wine. Aromas of ripe strawberry and raspberry rise from the glass, accompanied by dried herbs, eucalyptus and a hint of spice. The palate is juicy and round with plush strawberry backed by a touch of vanilla and deep blueberry notes all set within velvety tannins for a full mouthfeel. Drink now through 2018.

VARIETAL COMPOSITION

100% Merlot

VINEYARDS

Although still 100% merlot, this wine is a true blend comprised of six Columbia Valley vineyards. 22% came from Conner-Lee in the northeastern corner of the Wahluke Slope which contributes to the earthy notes, while another 22% from Red Mountain Vineyard adds to the bright red fruit tones. Stillwater Creek, Weinbau Vineyard and Boushey Vineyard each contribute 17% to the blend adding ripe fruit and herbal qualities. To round out the profile, the final 5% comes from Hightower Vineyard on Red Mountain.

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 Merlot has been aged in 30% new oak (French and American) for 22 months.

PAIRINGS

This vibrant is an excellent wine to pair with anything from your simple weeknight dishes to something served on a special occasion. Try pasta with roasted garlic, sundried tomatoes and spicy Italian sausage or seared duck breast with a tangy plum sauce. The uncomplicated flavors also make this a great wine to enjoy by the barbeque while subtle tannins make it a little more tolerant than most reds for spicier dishes.

RELEASE DATE

May 2011, 1002 cases

ALCOHOL

14.6% alcohol by volume

