



2009 Fidelitas Optu Red Wine

columbia valley

TASTING NOTES

The Optu Red is the signature red blend of Fidelitas—the one wine produced in every vintage since we opened in 2000. Coming from one of our favorite vintages, the 2009 is deep and rich; nearly opaque in color. The nose offers baked red fruits and a beautiful earthiness. On the palate, the fruit tones are vibrant, showing raspberry and dark cherry, backed by notes of dried herbs and cedar. The mouth is plush with present tannins and a lasting finish. Drink now through 2022.

VARIETAL COMPOSITION

70% Cabernet Sauvignon, 20% Merlot, 5% Cabernet Franc, 5% Malbec

VINEYARDS

The Optu Red Wine is sourced from our top vineyards around the Columbia Valley. Most of the Cabernet Sauvignon (40%) and all of the Merlot in the 2009 Optu is sourced from the impressive Weinbau Vineyard on the Wahluke Slope. Champoux Vineyard in the Horse Heaven Hills contributes to the final amount of Cabernet Sauvignon and all of the Cabernet Franc. The final splash of Malbec is sourced from the Northridge Milbrandt Vineyard, also in the Wahluke Slope, lying on the north ridge of the AVA.

VINTAGE

The 2009 vintage began with a cool, wet spring that delayed bud break until later than usual. Early summer proved to be warm and dry with hot temperatures later in the season causing rapid, consistent ripening for round, full flavors in the grapes. Overall, the growing season was warm and favorable, with a very quick harvest at the end and an early freeze just after the grapes were off the vines. Wines from this vintage are showing wonderful potential for time in the cellar.

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 Optu Red Wine has been aged in 35% new French Oak, 15% new American Oak for 24 months.

RELEASE DATE

September 2012, 240 cases

ALCOHOL

14.8% alcohol by volume

