



2009 Fidelitas Optu White Wine

columbia valley

WINEMAKER'S NOTES

The Fidelitas Optu White is a blend made in a traditional Bordeaux-style, with Sauvignon Blanc and Semillon. Aromas of ripe pear, lemon zest and honeysuckle rise from the glass on this brilliant straw-toned wine. Flavors on the palate confirm the aromas, adding a hint of green apple, pineapple and a touch of creaminess amidst a crisp, clean finish. Drink now through 2016.

VARIETAL COMPOSITION

56% Sauvignon Blanc, 44% Semillon

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.

VINEYARDS

56% Gamache Vineyard, 44% Stillwater Creek Vineyard

FERMENTATION AND AGING

All the fruit for this blend was hand picked and sorted in the vineyard. Upon arrival at the winery, the fruit was destemmed, then whole-cluster pressed to tank, and allowed to settle. The settled juice was transferred to barrels and inoculated with yeast. Primary fermentation was 20 days in length prior to sur lies aging for eight months in small, French oak barrels.

PAIRINGS

The Optu White Wine is a wonderful wine for food pairing due to its full, almost creamy body, and crisp, clean finish. Seafood is an obvious pairing - especially items like halibut with a mango salsa or scallops with a citrus beurre blanc that would play off of the full mouthfeel of the wine. However, any food with a rich quality and bright flavors would be perfect with the Optu White. Try dishes such as chicken piccata, spicy corn chowder or a crab louie on a hot summer day.

RELEASE DATE

September 2010, 361 cases

ALCOHOL

14.8% alcohol by volume

