



# *2009 Fidelitas Red Mountain Merlot*

## *red mountain*

### TASTING NOTES

The 2009 Red Mountain Merlot is an outstanding example of this varietal and vineyard. Brilliant, deep garnet in color, aromas of boysenberry, ripe red cherry, and dusty leather rise from the glass. The palate is juicy and round with flavors of bright red strawberry and cherry, a hint of cola and backing of green tomato stem. Velvety tannins add to the lengthy finish and will contribute to this wine, suitable for ageing. Drink now through 2019.

### VARIETAL COMPOSITION

100% Merlot

### VINEYARD

Red Mountain Vineyard lies in the geographical center of the Red Mountain AVA, the tiny appellation where Fidelitas calls home. Known for its south-west facing slopes, proximity to the Yakima River, hot days and cool nights, Red Mountain Vineyard produces fruit with incredible intensity and concentration.

### 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 Red Mountain Merlot was aged in 80% new French oak and 20% new American oak for 22 months.

### PAIRINGS

The 2009 vintage of Red Mountain Merlot is a perfect pairing wine. Soft tannins and bright fruit make this a wonderful match for so many dishes. The bright red fruit tones make it a great companion for dishes such as roast pork with a cherry sauce and the bold body can certainly stand up to red meat, especially a juicy meat loaf on a cold evening. Also try the Red Mountain Merlot with earthy vegetarian dishes like a roasted mushroom lasagna or a multi bean chili.

### RELEASE DATE

November 2011, 286 cases

### ALCOHOL

14.6% alcohol by volume

