



2010 Fidelitas Red Mountain Cabernet Sauvignon

red mountain

TASTING NOTES

Fidelitas releases the 2010 Red Mountain Cabernet Sauvignon as it's first varietal Red Mountain Cabernet using a blend of top vineyards from Red Mountain. The nose offers rich aromas of dark cherry, black currant, vanilla and a dusty herbal quality, rising from a deep hued ruby tone. The lively palate extends additional notes of black raspberry, clove, black licorice and a very subtle gamey quality, all settled within present yet balanced tannins and a lengthy finish. Drink now through 2022.

VARIETAL COMPOSITION

100% Cabernet Sauvignon

VINEYARDS

The premier vintage of Fidelitas Red Mountain Cabernet Sauvignon provides a varietal wine from two distinct vineyards on Red Mountain. Red Mountain Vineyard, in the heart of the AVA makes up 80% of the blend, adding plush tones with concentrated, dark fruit tones and subtle tannins. Hightower Vineyard lies further up the hill, contributing elegant fruit from higher elevations for notes of spice and balanced acidity.

VINTAGE

The 2010 vintage proved to be one of the coolest growing seasons on record, creating challenges yet great promise in the wines. A cool, wet spring was followed by moderate temperatures throughout the summer, creating lower than usual yields for naturally high acidity and excellent concentration in the fruit. The temperatures warmed up by September and continued with sunshine all the way through the final ripening season for bright fruit tones in the wines.

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. Next, 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 2010 vintage of Red Mountain Red Wine has been aged in 40% new French oak and 10% new American oak for 24 months.

RELEASE DATE

May 2013, 241 cases

ALCOHOL

14.7% alcohol by volume

