



# 2010 *Fidelitas Columbia Valley Semillon*

## *columbia valley*

### TASTING NOTES

The 2010 Fidelitas Semillon is an excellent example of the vintage, with bright acidity and loads of fresh fruit. The nose provides lemon, yellow apple and white flowers. All of these are confirmed on the palate with the addition of lemon zest, honey and hints of herbal tones set within a creamy, lingering palate.

### VARIETAL COMPOSITION

100% Semillon

### VINEYARD

Stillwater Creek is a family owned vineyard that was first planted in 2000 with 80 acres of red grapes. The vineyard lies in the central part of the Columbia Valley on steep, south-facing slopes. Sandy, silty soils, with up to a 22% grade in some areas of the vineyard provide excellent drainage and forces the vines to really struggle, creating complex, flavorful grapes.

### 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 the fruit for this Semillon 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 neutral French oak barrels.

### PAIRINGS

Semillon is a wonderful varietal for pairing with food because of its versatility. Bright fruit and acidity make the Fidelitas Semillon a natural partner for seafood, like buttery shrimp, sautéed scallops or grilled halibut. The touch of creaminess and fuller body also bridge this wine to meat dishes like lemon chicken or the holiday ham.

### RELEASE DATE

December 2011, 137 cases

### ALCOHOL

13.5% alcohol by volume

