



2010 Fidelitas m^{100} Red Wine

columbia valley

WINEMAKER'S NOTES

Let's raise a glass to our Grandmother Mary. Standing strong at 4'8", this passionate, stubborn, loving, opinionated, caring, tough, God-fearing, Lawrence Welk-lovin' gal passed away at 100 in December 2005. In her honor, we continue to make this captivating red wine—wine that's every bit as authentic as she was.

The 2010 m^{100} red wine is a crowd-pleaser. Bright red fruits shine through displaying aromas of cherry and strawberry, along with hints of raspberry, blackberry and vanilla on the palate.

VARIETAL COMPOSITION

39% Malbec, 33% Merlot, 28% Cabernet Sauvignon

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. 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 2010 vintage of m^{100} has been aged for 12 months in French and American oak barrels.

PAIRINGS

m^{100} is the perfect wine for everyday dinners. The vibrant fruit notes are a great match for tomato-based dishes, like pizza or pasta marinara, while the richer tones help this wine stand up to more intense dishes like steak or pork. Try bringing out the smoky tones in the wine with barbecued ribs or spice rubbed pork tenderloin.

RELEASE DATE

Winter 2011, 2500 cases

ALCOHOL

14.5% alcohol by volume

