



2011 Fidelitas Optu White Wine

columbia valley

TASTING NOTES

Fidelitas Optu White is a classic Bordeaux-style white blend, comprised of Sauvignon Blanc and Semillon. Aromas of lemon, honey and tropical fruit leap from the glass. These are accompanied by notes of pear and citrus, along with a touch of toast and fresh herbs. The Optu White is an excellent wine for food pairing, with a round mouthfeel, balanced by crisp acidity and a clean finish. Drink now through 2016.

VARIETAL COMPOSITION

60% Sauvignon Blanc, 40% Semillon

VINTAGE

2011 followed the cool weather trend of the previous vintage, posing several challenges in vineyards around the state. A cool, wet spring pushed bud break back by several weeks, but that was followed by an evenly warm ripening season. Harvest was also delayed by several weeks, but a final burst of warm temps brought fruit to maturity. The resulting fruit came in low yields with higher natural acidity, for excellent concentration of flavor and color.

VINEYARDS

All of the Sauvignon Blanc for the Optu White comes from Gamache Vineyard, located on the White Bluffs of the Columbia Valley. Warm slopes and sandy-loam soil created well ripened fruit with balanced acids. The Semillon comes from the Stillwater Creek Vineyard, located further north on the Royal Slope of the Frenchman Hills. The steep, south-facing hillside offers maximum sun exposure and gentle winds for even ripening.

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.

RELEASE DATE

July 2012, 230 cases

ALCOHOL

13.8% alcohol by volume

