



2011 Fidelitas Columbia Valley Semillon

columbia valley

TASTING NOTES

The 2011 Fidelitas Semillon shows the bright fruit and clarity expected from this vintage and vineyard. Aromas of bright citrus leap from the glass, accompanied by lush tropical fruit tones and a touch of minerality. The palate confirms these notes with fresh lemon, orange zest and pineapple notes. There is a round quality on the mouthfeel that makes this an excellent companion for spicy foods and fresh seafood.

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

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 is showing higher natural acidity, and low yields for excellent concentration of flavor and color.

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.

RELEASE DATE

May 2012, 235 cases

ALCOHOL

13.3% alcohol by volume

