



# *2011 Fidelitas m<sup>100</sup> 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<sup>100</sup>* 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

38% Cabernet Sauvignon, 22% Malbec, 17% Merlot, 15% Carmenere, 4% Counoise, 3% Petit Verdot, 1% Cabernet Franc

### 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.

### 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 2011 vintage of *m<sup>100</sup>* has been aged for 12 months in French and American oak barrels.

### PAIRINGS

*m<sup>100</sup>* 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 barbequed ribs or spice rubbed pork tenderloin.

### RELEASE DATE

Winter 2012, 1986 cases

### ALCOHOL

14.5% alcohol by volume

