



2012 Fidelitas Optu White Wine

columbia valley

TASTING NOTES

Optu White stands as the signature white blend of the Fidelitas line up. A blend of sauvignon blanc and semillon, aromas of yellow grapefruit, ripe pear, lemon zest, and fresh fig fill the nose. The palate confirms these with added flavors of passion fruit, fresh herbs, and a subtle butterscotch note. Bright acids and a round mouthfeel complete this beautiful blend worthy of drinking today or cellaring for at least five years.

VARIETAL COMPOSITION

57% Sauvignon Blanc, 43% Semillon

VINTAGE

2012 proved to be an ideal vintage for Washington. Warmer than the previous two years, fruit from this vintage is proving to be exceptional. The spring started off cool, but temperatures steadily rose providing for a consistently warm growing season. Warm days throughout September allowed for perfect ripening, giving exceptional concentration and richness, while the cool nights brought balanced acidity.

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

September 2013, 322 cases

ALCOHOL

13.8% alcohol by volume

