



2019 Ciel du Cheval Cabernet Sauvignon

Cabernet from Ciel du Cheval vineyard is our longest running single vineyard release with the first vintage produced in 2006. Over the years working with these blocks we've tweaked our winemaking techniques, pick dates, and barrel aging and are extremely pleased with how the 14th vintage is showing. On the nose we get classic Washington Cabernet aromas, cherry, cola, and black currant. The structure and tannin of this wine are super enjoyable—make sure to take your time and swish it around. On the palate we get black cherry, blackberry, and fig. This is perfect for barbeque food pairing—both meat and lighter grilled dishes. Drink now with a good 45 minute decant or through 2040.

BLEND

100% Cabernet Sauvignon

VINEYARDS

100% Ciel du Cheval Vineyard

AGING

22 months

56% New French Oak

WOOD FERMENTATION

75% 40hL Boutes Tank, 13% 500L Roller Barrels,

12% Upright Barrels

ALCOHOL

15.3%

PRODUCTION

392 cases



faithful, loyal, true

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