



# 2020 Red Mountain Semillon

Our 2020 Red Mountain Semillon is sourced from 2 older-vine, low elevation vineyards at the very base of the AVA where the blocks receive plenty of sunlight and warmth during the day and cooler nights with the close proximity to the Yakima river. These conditions, ideal for Bordeaux whites, allow us to make wines with great tropical fruit flavors and aromas with a backbone of acidity and freshness. On the aroma we get honeysuckle, papaya, and melon - once this wine hits the palate you'll notice a great balance of rich texture with mouthwatering acidity - Meyer lemon, grapefruit, baking spices. Pairs with all sorts of Summer seafood dishes.

## BLEND

100% Semillon

## VINEYARDS

62% Artz Vineyard

38% Klipsun Vineyard

## WINEMAKING

Our Semillon is hand-picked, pressed, cold-settled for 48 hours, and then racked into barrels and fermented at low temperatures. The juice spends 8 months in barrel on lees, occasionally stirred based on taste and smell.

## AGING

15% New French Oak

## ALCOHOL

13.8%

## PRODUCTION

312 cases



*faithful, loyal, true*

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