



# *2002 Fidelitas Syrah*

*columbia valley*

## **WINEMAKER'S NOTES**

Step aside and make room for our second vintage of Fidelitas Syrah. She's our rock star—drinkable and delicious, sure to be a hit in Washington's soon-to-be-hottest wine category. Concentrated cherry, blackberry, and pepper aromas and flavors highlight this 2002 Syrah. Also noticeable is an earthy, smoky flavor similar to the Syrahs produced in France's Rhone Valley.

## **VINTAGE**

Due to an overall mild winter and moderate spring weather, the growing season got off to a slow start. Warm summer temperatures led to a nearly normal ripening period of mid-September. Long, warm days and cool nighttime temperatures resulted in nearly perfect conditions for ideal fruit maturation.

## **VINEYARD**

The grapes for this, the second vintage of Fidelitas Syrah, come from Goose Ridge Vineyard. Goose Ridge Vineyard is located west of the Tri-Cities and south east of the Red Mountain appellation. Fruit for this wine was sourced from three distinctively different vineyard blocks within the vineyard.

## **FERMENTATION AND AGING**

All the fruit for this Syrah was hand picked and sorted in the vineyard. Upon arrival at the winery, the fruit was destemmed and crushed directly to a small fermentation tank where the wines were punched down three times daily. Primary fermentation lasted five to ten days after which time the wines were gently pressed off and went immediately to barrels. Once fermentation was complete in barrel, the wine was promptly put through malolactic fermentation. While aging in oak barrels, the wines were racked every four months to naturally clarify the wine.

## **VARIETAL COMPOSITION**

100% Syrah

## **OAK AGING**

18 months

66% French Oak, 34% American Oak

60% New Oak, 40% Used

## **ALCOHOL**

14.3%

## **PRODUCTION**

240 cases

## **RELEASE DATE**

April 2004

