



2003 Fidelitas Cabernet Sauvignon

walla walla valley

WINEMAKER'S NOTES

A true reflection of its origins, our 2003 Walla Walla Cabernet Sauvignon is a beautifully integrated wine from three of the appellation's finest vineyards. Beneath its approachable red fruit flavors and slight herbal notes—beyond its vanilla and spice aromas, and hints of cherry and chocolate—you can practically taste the earthy richness from which the grapes grew.

VINTAGE

2003 was one of the warmest growing seasons and harvests in the last 20 years. This resulted in smaller berry size and lighter cluster weights, which produced lower yields. The unusually hot growing season resulted in early ripening in the warmer areas and a quick start to harvest with flavorful ripe fruit in the early part of the vintage. Modest precipitation in August and September helped cool down the vineyards, slowed down ripening and allowed many of the vineyards in the cooler regions to benefit from the extra hang time which improved fruit flavors and intensity.

VINEYARDS

La Tour Vineyard (42%), Windrow Vineyard (33%), and Dwelley Vineyard (25%)

FERMENTATION AND AGING

All the fruit for the Cabernet Sauvignon 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. Average primary fermentation was seven days in length. Upon completion of fermentation, the wines were gently pressed off and were put into barrels immediately. Once fermentation was complete in barrel, the wine was put through malolactic fermentation immediately. While aging in oak barrels, the wines were racked quarterly to naturally clarify the wine.

VARIETAL COMPOSITION

100% Cabernet Sauvignon

OAK AGING

The wine was racked to 100% small oak barrels (French and American), with approximately 60% new oak, and was barrel-aged for 18 months with four rackings.

TECHNICAL

Bottled 580 cases; pH 3.80, acid 0.63 g/100ml, 13.5% alcohol by volume, <0.02% residual sugar

RELEASE DATE

March 2006

