



2004 Fidelitas Cabernet Sauvignon

Champoux Vineyards

Horse Heaven Hills

WINEMAKER'S NOTES

Rich-yet soft and silky, our 2004 Champoux Vineyard Cabernet Sauvignon is an ardent wine that's not afraid to show its sensitive side. This dual personality helps achieve two goals: age ability, yet drinkable now. Created with amazing fruit from Champoux Vineyard, its wonderful texture reveals layers of black and red fruits interwoven with cocoa, leather, vanilla, and minerals.

VINTAGE

The 2004 harvest was one of the earliest on record. The growing season's ideal warm temperatures led to early ripeness and high quality fruit similar to other exceptional warm vintages in Washington. A modest cool spell in early September helped cool down the vineyards and slowed fruit maturation for added "hang time".

VINEYARD

These grapes for this wine were harvested from one of the finest vineyards in Washington State- Champoux Vineyard. This 175-acre vineyard located near the Columbia River is home to some of the most well-established vines in the state. It is known and respected for numerous varieties, particularly the top-quality Cabernet Sauvignon grapes it produces.

FERMENTATION AND AGING

All the fruit for this wine was hand picked and sorted in the vineyard. Upon arrival at the winery, the fruit was destemmed and crushed directly to the fermentation tanks where the wines were either punched down three times daily or pumped over twice 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, all wines were then put through malolactic fermentation in barrel. While aging in oak barrels, the wines were racked every four months to naturally clarify the wine.

VARIETAL COMPOSITION

100% Cabernet Sauvignon

OAK AGING

The wine was racked to 100% new French oak and was barrel-aged for 20 months with three rackings.

TECHNICAL

Limited cases; pH 3.74, acid 0.55 g/100ml, 14.8 alcohol by volume

RELEASE DATE

December 2, 2006

