

2004 Fidelitas Optu Red Wine

columbia valley

WINEMAKER'S NOTES

In Latin, Optu means "best". A harmonious, seamless wine of exceptional character, Optu unites five different varietals from the Columbia Valley's most prestigious vineyards. The result? A tremendously complex wine with black, dense, satiny texture, heavenly black raspberry, blackberry, cherry and spicy oak flavors that shine now, and will only become more irresistible with age. Optu is a result of blending grapes from various vineyards to produce the very best wine possible, which many consider **the true art of winemaking**.

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."

VINEYARDS

6 Vineyard / 8 Vineyard Blocks

Cabernet Sauvignon: Conner Lee Vineyard (35%), Champoux Vineyard (10%), Gamache Vineyard (8%)

Merlot: Stillwater Creek Vineyard (17%), Goose Ridge Vineyard (10%)

Malbec: Stillwater Creek Vineyard (10%)

Cabernet Franc: Weinbau Vineyard (3%)

Petite Verdot: Stillwater Creek Vineyard (7%)

FERMENTATION AND AGING

All the fruit for this Fidelitas wine 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

53% Cabernet Sauvignon, 27% Merlot, 10% Malbec, 7% Petite Verdot, 3% Cabernet Franc

OAK AGING

The wine was racked to 100% small oak barrels (French and American), with approximately 50% new oak, and was barrel-aged for 18 months with four rackings.

TECHNICAL

Bottled 554 cases; pH 3.72, acid 0.58 g/100ml, 14.6% alcohol by volume, <0.02% residual sugar

RELEASE DATE

October 1, 2007

