

2004 Fidelitas m¹⁰⁰ Red Wine

columbia valley

WINEMAKER'S NOTES

Let's raise a glass to our Grandmother Mary. Standing strong at 4'-8", this passionate, stubborn, loving, opinionated, caring, tough, God-fearing, Lawrence Welk-lovin' gal passed away at 100 in December 2005. In her honor, we're releasing this lovely red that's every bit as authentic and rich with character as she was. An everyday favorite, the *m*100 offers ripe blackberry and slightly herbal notes both in aroma and on the palate.

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

Martinez Vineyards
Milbrandt-Clifton
Milbrandt-Sundance Vineyard
Snipes Canyon Vineyard
Stillwater Creek Vineyard
Wahluke Vineyard
Weinbau Vineyards

FERMENTATION AND AGING

All the fruit for the *m*100 Red 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. 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 every four months to naturally clarify the wine.

VARIETAL COMPOSITION

Cabernet Sauvignon	44%
Merlot	38%
Syrah	9%
Cabernet Franc	7%
Petite Verdot	2%

OAK AGING

18 months in French and American oak barrels

TECHNICAL

Bottled 2000 cases; pH 3.76, acid 0.58 g/100ml, 13.8% alcohol by volume, < 0.02% residual sugar

RELEASE DATE

April 1, 2006

