



2005 Fidelitas Merlot *Champoux Vineyard*

Horse Heaven Hills

WINEMAKER'S NOTES

The 2005 Champoux Vineyard Merlot is our first attempt at making this varietal as a separate wine from one of Washington's most prestigious vineyards in the Horse Heavens appellation. Evident polished texture, refined tannins and uncompromised balance of ripe, deep black fruit that transforms into a velvety finish.

VINTAGE

The 2005 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

The 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 that produce exceptional grapes.

FERMENTATION AND AGING

All the fruit for Fidelitas 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% Merlot

OAK AGING

22 months

50% New French and American Oak

ALCOHOL

14.9%

RELEASE DATE

May 2008

