



2005 Fidelitas 'Eight' Syrah

columbia valley

WINEMAKER'S NOTES

Eight hand selected and handcrafted barrels of the best Syrah from Washington State reins again with its bright fruit flavors highlighting cherry, raspberry, licorice and has a bit of gaminess.

VINTAGE

The 2005 vintage was not typical for Washington. With a cool start to the season followed by a wet spring and moderate heat during the summer uniformity of berry maturation occurred. The fall provided cool and consistent weather which allowed extra hangtime and enhanced intense varietal character.

VINEYARDS

Goose Ridge Vineyard 100%

FERMENTATION AND AGING

All the fruit for this blend 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% Syrah

OAK AGING

The wine was racked to 100% small oak barrels (French and American), with 75% new oak, and was barrel-age for 18 months with four rackings.

TECHNICAL

Bottled 198 cases; pH 3.82, acid 0.55 g/100ml, 14.9% alcohol by volume

RELEASE DATE

December 1, 2007

