



2005 Fidelitas Semillon

columbia valley

WINEMAKER'S NOTES

Elegance and personality. Our 2005 Semillon is blessed with it all. This lovely, well-rounded wine brings citrus, pear, and a spicy floral aroma. Its delicate balance of fruit and oak make it a delightful companion to white fish, oysters, scallops, chicken—all foods light and delicious.

VINTAGE

A perfect combination of warm summer months, cool autumn temperatures and a mild winter, the 2005 harvest yields quality grapes rich in flavor. The moderate winter temperatures and a prolonged Indian summer allowed grapes the extra hang time needed to develop vibrant aromatics and crisp acids in the white wines. Concentrated flavors due to smaller berry sizes and cluster weights set 2005 apart as a stand-out quality vintage.

VINEYARDS

Stillwater Creek Vineyard: A 245-acre vineyard located in the Frenchman Hills on the Royal Slope of Washington State's. The vineyard is distinguished by its unique soil composition, a combination of sandy to silty loam mixed with large amounts of fractured basalt. Planted on a south-facing slope, it is one of the steepest sites in the Columbia Valley – up to 22% in many parts of the vineyard.

FERMENTATION AND AGING

All the fruit for this Semillon was hand picked and sorted in the vineyard. Upon arrival at the winery, the fruit was destemmed, whole-clustered pressed to tank, and allowed to settle. The settled juice was transferred to barrels and inoculated with yeast. Primary fermentation was 20-25 days in length. Its rich, full finish is the result of sur lies aging for seven months in small, French oak barrels.

VARIETAL COMPOSITION

100% Semillon

OAK AGING

The wine was racked off the solids into 100% small used French oak barrels and was allowed to age for 7 months.

TECHNICAL

Bottled 360 cases; pH 3.35, acid 0.58 g/100ml, 13.3% alcohol by volume, <0.02% residual sugar

RELEASE DATE

August 1, 2006

