



2006 Fidelitas Cabernet Sauvignon

walla walla valley

WINEMAKER'S NOTES

Our 2006 Walla Walla Cabernet Sauvignon rises above the rest to a level of superb quality. With Walla Walla's unique combination of climate, soil and latitude you are bound to find notable structure. This vintage offers ample tannins with elements of layered complex earthiness and herbal notes.

VINTAGE

A perfect combination of warm summer months, cool autumn temperatures and a mild winter, yield quality grapes rich in flavor. The moderate winter temperatures allowed grapes the extra hang time needed to develop vibrant aromatic qualities in the finished wine. Concentrated flavors due to smaller berry sizes and cluster weights continued to set 2006 apart as a stand-out quality vintage for yet another year.

VINEYARDS

LaTour Vineyard (60%), Windrow Vineyard (40%)

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% Cabernet Sauvignon

OAK AGING

20 months

100% New French and American Oak

TECHNICAL

14.3%

RELEASE DATE

March 2009

