

2006 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 continue to make this captivating red wine—wine that's every bit as authentic as she was. An everyday favorite, this vintage of m100 offers dark chocolate, cassis, vanilla and spice.

VINTAGE

The 2006 harvest had the ideal growing season, consisting of dry weather, warm days and cool nights throughout the whole summer. Harvest began early with a cool spell in September that resulted in slowing down production, which provided more "hang-time" for flavors to develop.

VINEYARDS

Wahluke Vineyard
Milbrandt-Katherine Leone Vineyard
Dwelley Vineyard
Stillwater Creek Vineyard
Weinbau Vineyard
Conner-Lee Vineyard
Snipes Canyon Vineyard
Gamache Vineyard

FERMENTATION AND AGING

All the fruit for the m100 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. Average primary fermentation was seven days in length. Upon completion of fermentation, the wines were gently processed 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

Merlot
Cabernet Sauvignon
Cabernet Franc
Petite Verdot
Malbec

OAK AGING

The wine was racked to 100% small oak barrels (French and American), with approximately 30% new oak, and was barrel-aged for 18 months with four rackings.

TECHNICAL

Bottled 2000 cases; 3.73 pH , 0.58 acid , 14.4% alcohol by volume,
<0.02% residual sugar

RELEASE DATE

March 2008

