

2006 Fidelitas m¹⁰⁰ White Wine

columbia valley

WINEMAKER'S NOTES

This white wine can best describe with one word: voluptuous. The aromas of apple/pear and lemon zest, along with the flavors of citrus, melon and creamy vanilla are a delightful pleasure to the senses. This unique blend is distinct in character as its namesake our Grandma Mary who passed away at 100 in December 2005.

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 and crisp acids in the white wines. 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

Gamache Vineyard
Stillwater Creek Vineyard
Rosebud Vineyard
Milbrandt Evergreen Vineyard

FERMENTATION AND AGING

All the fruit for this 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. 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

Secret Recipe-we will never reveal its exact composition. We have decided to follow a tradition set by our Grandma Mary, who in 80 years of making her legendary dinner rolls, pies and donuts never would reveal her recipes.

The m100 white wine is a result of blending grapes from various vineyards to produce the very best wine possible, which many consider the true art of winemaking.

Semillon
Viognier
Rousanne

OAK AGING

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

TECHNICAL

Bottled 1000 cases; pH 3.52, acid 0.58 g/100ml, 13.4% alcohol by volume, < 0.02% residual sugar

RELEASE DATE

May 7, 2007

Suggested serving temperature: Lightly chilled

