



2007 Fidelitas Optu Red Wine

columbia valley

TASTING NOTES

OPTU is the signature red blend from Fidelitas - translating to “the best”. This wine comes together as a collaboration with prestigious Washington growers and old world winemaking techniques to create something truly special. In the 2007 vintage, we find aromas of strawberries, cherries, tomato leaf and a hint of minerality. Notes of currant, blueberry, allspice and tobacco appear on the palate with fine grained tannins and an expressive finish. Drink now through 2018.

VARIETAL COMPOSITION

55% Cabernet Sauvignon, 30% Merlot, 9% Malbec, 6% Petit Verdot

VINEYARD

The Optu Red Wine is sourced from favored vineyards around the Columbia Valley. Cabernet Sauvignon grapes were sourced from Weinbau Vineyard (24%), Champoux Vineyard (9%), Red Mountain Vineyard (9%), Conner Lee Vineyard (9%) and Boushey Vineyard (3%). For the Merlot, fruit was sourced from Weinbau Vineyard (18%) and Conner Lee Vineyard (12%). The 9% Malbec came from the Northridge Milbrandt Vineyard, and the finishing touch of 6% Petit Verdot was sourced from Stillwater Creek.

VINTAGE

The 2007 vintage provided normal spring temperatures and bud break started around mid-April. In May, a brief burst of heat led to a smaller canopy, that allowed more light to filter through and contribute to great flavor development. Yields were slightly smaller than expected and harvest lasted only six weeks. However, the overall harvest temperatures were ideal and led to smaller berries with concentrated flavors.

VINIFICATION and AGING

All fruit for Fidelitas is hand picked and sorted in the vineyard. At the winery, grapes are destemmed and crushed directly into small fermentation tanks where the must is punched down three times daily for an average of seven days. Upon completion of fermentation, the wine is gently pressed off and immediately put into barrel, where it undergoes malolactic fermentation. While aging in oak barrels, the wines are racked quarterly to naturally clarify the wine. The 2007 Optu Red Wine has been aged in 50% new oak (French and American) for 24 months.

PAIRINGS

The Optu Red Wine is packed with big flavors, allowing for some bold food choices. Pick up the vegetal notes in the wine with an herb rubbed steak or a chimichurri marinade. Be daring and try red wine with fish, like a pepper seared ahi tuna. Other great matches would be a meaty Bolognese or even arroz con pollo with lots of peppers and tomatoes.

RELEASE DATE

September 2010, 568 cases

ALCOHOL

14.9% alcohol by volume

