



2009 Fidelitas Ciel du Cheval Vineyard Cabernet Franc *red mountain*

TASTING NOTES

This is the premier release of Fidelitas Ciel du Cheval Vineyard Cabernet Franc and the only varietal Cabernet Franc being sourced from this iconic Red Mountain vineyard. The deeply ruby hued wine offers earthy aromas with notes of cherry, raspberry, dill and green bean—all true to the varietal. On the palate, flavors of dark red cherry, blueberry and vanilla swirl amongst grainy tannins and linger for an expressive finish. Drink now through 2018.

VARIETAL COMPOSITION

100% Cabernet Franc

VINEYARD

Ciel du Cheval was planted in 1991, by Jim Holmes, who had been farming on Red Mountain since 1975. The name comes from the French translation of "Horse Heaven Hills", Red Mountain's neighboring appellation. This vineyard is planted to take advantage of a southwestern facing slope and shallow, sandy soils. Classic characteristics include coffee, spice and ripe fruits from the warmer temperatures and soft, round tannins from careful moisture and pH monitoring. Today there are 120 acres with significant plantings of cabernet sauvignon, cabernet franc and merlot.

VINTAGE

The 2009 vintage began with a cool, wet spring that delayed bud break until later than usual. By June, the weather became warm and dry, and continued to warm through the summer. July and August showed some hot temperatures causing rapid but consistent ripening, providing round flavors in the grapes. Overall, the growing season was warm and favorable, with a very quick harvest at the end and early freeze just after the grapes were off the vines.

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 raked quarterly to naturally clarify the wine. The 2009 Ciel du Cheval Vineyard Cabernet Franc was aged for 22 months in neutral oak.

PAIRINGS

The Ciel du Cheval Cabernet Franc shows beautiful herbal and deep fruit tones that can be highlighted with the proper pairing. Try vegetarian dishes, especially ones that feature eggplant, tomatoes or roasted peppers, flecked with fresh herbs. Softer tannins pair well with lighter meat dishes like pork and roasted chicken while the earthy flavors make this wine a great match for lamb.

RELEASE DATE

November 2011, 142 cases

ALCOHOL

14.5% alcohol by volume

