



2010 Fidelitas Champoux Vineyard Cabernet Sauvignon

horse heaven hills

TASTING NOTES

The 2010 vintage of Champoux Vineyard Cabernet Sauvignon comes mainly from Block 4, along with additions from Baby Poux, Block 5, and Block 1. This beautiful, varietal Cabernet Sauvignon offers deep aromas of full, dark fruit - black currant, blackberry and cedar. We find these on the palate as well, along with notes of dried herbs, a hint of tobacco, and even more deep fruit tones. The brightness and tannins, true to the vintage, make for a wine that is enjoyable now, yet will easily cellar through 2024.

VARIETAL COMPOSITION

100% Cabernet Sauvignon

VINEYARD

Champoux Vineyard sits high in the Horse Heaven Hills region, about five miles above the Columbia River. The vineyard was first planted in 1972 and is known for producing some of the greatest old vine cabernet sauvignon in Washington State. Paul and Judy Champoux came here in 1986, expanding the size to about 180 acres. While there are eleven varieties planted within Champoux Vineyard, nearly half of the acreage is dedicated to cabernet sauvignon. Champoux Vineyard wines are known for having a "masculine" quality, providing bold fruit and well structured tannins.

VINTAGE

The 2010 vintage proved to be one of the coolest growing seasons on record, creating challenges yet great promise in the wines. A cool, wet spring was followed by moderate temperatures throughout the summer, creating lower than usual yields for naturally high acidity and excellent concentration in the fruit. The temperatures warmed up by September and continued with sunshine all the way through the final ripening season for bright fruit tones in the wines.

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 2010 vintage of Champoux Vineyard Cabernet Sauvignon has been aged for 24 months in 58% New French Oak and 25% New American Oak.

RELEASE DATE

November 2013, 672 cases

ALCOHOL

14.9% alcohol by volume

