



2002 Fidelitas Merlot

columbia valley

WINEMAKER'S NOTES

When it comes to Merlots, Washington winemakers have earned the right to brag a bit. So here goes: Ripe, full, lush, and overflowing with intense chocolate, black cherry and vanilla flavors, our 2002 Merlot is a wine with such quality and character, it's destined to be envied the world over.

VINTAGE

Due to an overall mild winter and moderate spring weather, the growing season got off to a slow start. Warm summer temperatures led to a nearly normal ripening period of mid-September. Long, warm days and cool nighttime temperatures resulted in nearly perfect conditions for ideal fruit maturation.

VINEYARD

This is 100% Merlot from some of the very best vineyards in Washington State including: Conner-Lee Vineyards (27%), Bishop's Vineyard (27%), Snipes Canyon Vineyard (20%), Millbrandt - Clifton Vineyard (13%), and Millbrandt - Katherine Leone Vineyard (13%).

FERMENTATION AND AGING

All the fruit for Fidelitas was hand picked and sorted in the vineyard. Upon arrival at the winery the fruit was destemmed and crushed directly to the fermentation tanks where the wines were either punched down three times daily or pumped over twice daily. Primary fermentation lasted five to ten days after which time the wines were gently pressed off and went immediately to barrels. Once fermentation was complete in barrel, all wines were then put through malolactic fermentation in barrel. While aging in oak barrels, the wines were racked every four months to naturally clarify the wine.

VARIETAL COMPOSITION

100% Merlot

OAK AGING

20 months

40% New French and American Oak

ALCOHOL

14.4%

PRODUCTION

360 cases

RELEASE DATE

September 1, 2004

