

# *2002 Fidelitas Optu Red Wine*

*columbia valley*

## **WINEMAKER'S NOTES**

In Latin, Optu means "best". At Fidelitas, it translates into "you've-got-to-get-your-hands-on-a-bottle-of-this." A harmonious, seamless wine of exceptional character, Optu unites three different varietals from the Columbia Valley's most prestigious vineyards. The result? A tremendously complex wine with a heavenly black-fruit dominated profile that shines now, and will only become more irresistible with age.

## **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.

## **VINEYARDS**

Five of the most magnificent vineyard sites in the State of Washington were used: Champoux Vineyards (25%), Conner-Lee Vineyards (32%), Red Mountain Vineyards (10%), Snipes Canyon Vineyard (21%) and Milbrandt - Katherine Leone Vineyard (12%).

## **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**

54% Cabernet Sauvignon  
37% Merlot  
9% Malbec

## **OAK AGING**

20 months  
60% New French and American Oak

## **TECHNICAL**

Bottled 720 cases; 14.2% alcohol by volume

## **RELEASE DATE**

August 2005

