



2005 Fidelitas Malbec

columbia valley

WINEMAKER'S NOTES

The 2005 Malbec from Fidelitas is a great example of the tremendous potential Malbec has from Washington's Columbia Valley. Rich deep black fruit flavors and unforgettable notes of pepper and spices highlight this very food friendly wine.

VINTAGE

The 2005 harvest was one of the earliest on record. The growing season's ideal warm temperatures led to early ripeness and high quality fruit similar to other exceptional warm vintages in Washington. A modest cool spell in early September helped cool down the vineyards and slowed fruit maturation for added "hang time".

VINEYARDS

75% Conner-Lee Vineyard
25% Stillwater Creek Vineyard

FERMENTATION AND AGING

All the fruit for the Malbec was hand picked and sorted in the vineyard. Upon arrival at the winery, the fruit was destemmed and crushed directly to a small fermentation tank where the wines were punched down three times daily. Average primary fermentation was seven days in length. Upon completion of fermentation, the wines were gently processed off and were put into barrels immediately. Once fermentation was complete in barrel, the wine was put through malolactic fermentation immediately. While aging in oak barrels, the wines were racked quarterly to naturally clarify the wine.

VARIETAL COMPOSITION

100% Malbec

OAK AGING

The wine was racked to 100% small oak barrels (French and American), with approximately 60% new oak, and was barrel-aged for 18 months with four rackings.

TECHNICAL

Bottled 190 cases; 3.69 pH , 0.59 acid , 14.7% alcohol by volume, <0.02% residual sugar

RELEASE DATE

October 1, 2007

