



# *2006 Fidelitas Cabernet Sauvignon*

*columbia valley*

## **WINEMAKER'S NOTES**

Without a doubt, Washington State's Columbia Valley rises to the occasion again by producing consistent and premier wine grapes year after year. Our 2006 Cabernet Sauvignon offers rich, deep black fruit, cherry and licorice.

## **VINTAGE**

A perfect combination of warm summer months, cool autumn temperatures and a mild winter yield quality grapes rich in flavor. The moderate winter temperatures allowed grapes the extra hang time needed to develop vibrant aromatic qualities in the finished wine. Concentrated flavors due to smaller berry sizes and cluster weights continued to set 2006 apart as a stand-out quality vintage for yet another year.

## **VINEYARDS**

Champoux Vineyard (31%), Chandler Reach Vineyard (13%), Weinbau Vineyard (13%), Gamache Vineyard (10%), Lady Hawk Vineyard (9%), Windrow Vineyard (9%), Stillwater Creek Vineyard (9%), LaTour Vineyard (3%), Snipes Canyon Vineyard (3%)

## **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**

97% - Cabernet Sauvignon  
3% - Petite Verdot

## **OAK AGING**

22 months  
50% New French and American Oak

## **ALCOHOL**

14.6%

## **RELEASE DATE**

March 2009

