

# 2007 Fidelitas *m*<sup>100</sup> Red Wine

*columbia valley*

## WINEMAKER'S NOTES

Let's raise a glass to our Grandmother Mary. Standing strong at 4'8", this passionate, stubborn, loving, opinionated, caring, tough, God-fearing, Lawrence Welk-lovin' gal passed away at 100 in December 2005.

In her honor, we continue to make this captivating red wine—wine that's every bit as authentic as she was. An everyday favorite, this vintage of *m*100 offers dark chocolate, cassis, vanilla and spice.

## VINTAGE

The 2007 growing season had a summer that came earlier than expected. The warm temperatures brought the vines out of dormancy nicely to let them mature for a full season of growth. Because of this, the Fall had cool evenings and warm days that drew out great varietal characteristics.

## FERMENTATION AND AGING

All the fruit for the *m*100 red wine 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. Primary fermentation was seven days in length. Upon completion of fermentation, the wines were gently pressed 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 every four months to naturally clarify the wine.

## VARIETAL COMPOSITION

Cabernet Sauvignon	52%
Merlot	28%
Malbec	17%
Petite Verdot	2%
Cabernet Franc	1%

## OAK AGING

14 months in French and American oak barrels.

## TECHNICAL

Bottled 1963 cases

## RELEASE DATE

January 1, 2009

