



2008 Fidelitas Columbia Valley Merlot

columbia valley

TASTING NOTES

The 2008 vintage of Columbia Valley Merlot is a radiant wine full of vibrant fruit and intense spice. Aromas of red cherry, strawberry, bramble and dried herbs fill the glass, while the palate is more intense and concentrated with darker cherry and currant tones surrounded by cocoa, allspice and cedar. The palate is lush and pretty with fine grained tannins, and great ageing potential. Drink now through 2017.

VARIETAL COMPOSITION

100% Merlot

VINEYARDS

The fruit from this merlot is sourced from a combination of favorite merlot vineyards. 38% of the grapes were sourced from Stillwater Creek, whose steep slopes are found a little further north in the Columbia Valley, impart full fruit tones within the wine. Another 37% came from Conner-Lee in the northeastern corner of the Wahluke Slope and contributes to the earthy, herbaceous quality of this merlot. From the heart of the Wahluke slope, Weinbau Vineyard (25%) offers fruit with a rich, ripe quality.

VINTAGE

The 2008 vintage began with cooler than usual temperatures, pushing bud break later into the month of April. Temperatures did increase as the summer progressed providing a consistent growing season. The fruit steadily ripened throughout the summer, creating an optimum balance of acidity and sugar.

VINIFICATION and AGING

All fruit for Fidelitas is hand picked and sorted in the vineyard. At the winery, grapes are destemmed and crushed directly into small fermentation tanks where the must is punched down three times daily for an average of seven days. Upon completion of fermentation, the wine is gently pressed off and immediately put into barrel, where it undergoes malolactic fermentation. While aging in oak barrels, the wines are racked quarterly to naturally clarify the wine. The 2007 Columbia Valley Merlot has been aged in 50% new oak (French and American) for 22 months.

PAIRINGS

We love the Columbia Valley Merlot because it makes us hungry for so many things. Anything earthy will be a great pairing, like a portabella mushroom stuffed with Italian sausage or roasted garlic, herbs and pecorino. For a fancy dinner, try a roasted duck breast served over farro or a rustic cassoulet with cannelli beans and herby bread topping. For a weeknight dinner, try braised chicken with assorted peppers and olives.

RELEASE DATE

September 2010, 362 cases

ALCOHOL

14.6% alcohol by volume

