



# *2008 Fidelitas Columbia Valley Semillon*

## *columbia valley*

### **TASTING NOTES**

This release of Fidelitas Semillon is a stunning single varietal, single vineyard wine. The nose offers aromas of pear, lemon and hay, while the palate adds a touch of minerality, fig and tropical fruit. The mouthfeel is full and lush, with bright acidity contributing to the clean and crisp finish.

### **VARIETAL COMPOSITION**

100% Semillon

### **VINEYARD**

Stillwater Creek is a family owned vineyard that was first planted in 2000 with 80 acres of red grapes. The vineyard lies in the central part of the Columbia Valley on steep, south-facing slopes. Sandy, silty soils, with up to a 22% grade in some areas of the vineyard provide excellent drainage and forces the vines to really struggle, creating complex, flavorful grapes.

### **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. The semillon grapes were harvested from Stillwater Creek in the first week of October. Considered a generally cooler vintage, 2008 produced grapes for wines with full, ripe flavors, bright acidity and excellent aging potential.

### **VINIFICATION and AGING**

All the fruit for this Semillon was hand picked and sorted in the vineyard. Upon arrival at the winery, the fruit was destemmed, then whole-cluster pressed to tank, and allowed to settle. The settled juice was transferred to barrels and inoculated with yeast. Primary fermentation was 20 days in length prior to sur lies aging for eight months in small, French oak barrels.

### **PAIRINGS**

Semillon is such a wonderful wine for pairing with food. The balance of ripe fruit, a full body and crisp acidity allows semillon to be paired with so many different dishes. Try simple bites like goat cheese and honey on crostini or prosciutto wrapped honeydew. For a full meal, pair the Fidelitas Semillon with prawns in yellow curry, Dungeness crab salad or grilled halibut with a lemon butter.

### **RELEASE DATE**

May 2010, 556 cases

### **ALCOHOL**

13.7% alcohol by volume

