



2009 Fidelitas Ciel du Cheval Cabernet Sauvignon

red mountain

TASTING NOTES

The 2009 Ciel du Cheval Vineyard Cabernet Sauvignon is a varietal Cabernet sourced from the heart of the Red Mountain AVA. Aromas of red cherry, ripe strawberry, and spice tones leap from the glass. Currant, dark cherry, tomato stem, and coffee flavors swirl through the palate, set in fine grained tannins. The 2009 Ciel du Cheval Cabernet Sauvignon shows perfect balance, complexity and an elegant texture, with a long, expressive finish. Drink now through 2020.

VARIETAL COMPOSITION

100% Cabernet Sauvignon

VINEYARD

Ciel du Cheval was planted in 1991, by Jim Holmes, who had been farming on Red Mountain since 1975. The name comes from the French translation of "Horse Heaven Hills", Red Mountain's neighboring appellation. This vineyard is planted to take advantage of a southwestern facing slope and shallow, sandy soils. Classic characteristics include coffee, spice and ripe fruits from the warmer temperatures and soft, round tannins from careful moisture and pH monitoring. Today there are 120 acres with significant plantings of cabernet sauvignon, cabernet franc and merlot.

VINTAGE

The 2009 vintage began with a cool, wet spring that delayed bud break until later than usual. Early summer proved to be warm and dry with hot temperatures later in the season causing rapid, consistent ripening for round, full flavors in the grapes. Overall, the growing season was warm and favorable, with a very quick harvest at the end and an early freeze just after the grapes were off the vines. Wines from this vintage are showing wonderful potential for time in the cellar.

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 2009 vintage of Ciel du Cheval Cabernet Sauvignon has been aged in 80% new French oak and 10% new American oak for 24 months.

RELEASE DATE

September 2012, 310 cases

ALCOHOL

14.8% alcohol by volume

