



2004 *Fidelitas Semillon*

columbia valley

WINEMAKER'S NOTES

Beauty and personality. Our 2004 Semillon is blessed with it all. This lovely, well-rounded wine brings pear, lemon and a slight hint of apple to the party. Its delicate balance of fruit and oak make it a delightful companion to white fish, shellfish, chicken—all foods light and delicious.

VINTAGE

The 2004 harvest was one of the earliest on record. The growing season's ideal warm temperatures led to early ripeness and high quality fruit similar to other exceptional warm vintages in Washington. A modest cool spell in early September helped cool down the vineyards and slowed fruit maturation for added "hang time."

VINEYARDS

Semillon: Rosebud Vineyard (66%), Stillwater Creek (26%)
Sauvignon Blanc: Milbrandt Evergreen Vineyard (8%)

FERMENTATION 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, whole-clustered pressed to tank, and allowed to settle. The settled juice was transferred to barrels and inoculated with yeast. Primary fermentation was 20-25 days in length. Its rich, full finish is the result of sur lies aging for seven months in small, French oak barrels.

VARIETAL COMPOSITION

92% Semillon
8% Sauvignon Blanc

OAK AGING

The wine was racked off the solids into 100% small used French oak barrels and was allowed to age for 7 months.

TECHNICAL

Bottled 600 cases; pH 3.41, acid 0.55 g/100ml, 13.8% alcohol by volume, <0.02% residual sugar

RELEASE DATE

July 1, 2005

