



2005 Fidelitas Cabernet Sauvignon

columbia valley

WINEMAKER'S NOTES

This 2005 Cabernet Sauvignon originates from one of Washington's premier appellations—Columbia Valley. Strikingly balanced with rich vanilla, cassis and dark cocoa, its inviting character leaves you with a lingering, graceful finish.

VINTAGE

The 2005 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

This vintage of Cabernet Sauvignon came from five top producing vineyards from throughout Columbia Valley: Conner-Lee Vineyard (34%), Lady Hawk Vineyard (32%), Stillwater Creek (22%), Gamache (6%), and Boushey (6%).

FERMENTATION AND AGING

All the fruit for Fidelitas was hand picked and sorted in the vineyard. Upon arrival at the winery, the fruit was destemmed and crushed directly to the fermentation tanks where the wines were either punched down three times daily or pumped over twice daily. Primary fermentation lasted five to ten days after which time the wines were gently pressed off and went immediately to barrels. Once fermentation was complete in barrel, all wines were then put through malolactic fermentation in barrel. While aging in oak barrels, the wines were racked every four months to naturally clarify the wine.

VARIETAL COMPOSITION

88% - Cabernet Sauvignon
6% - Merlot
6% - Petite Verdot

OAK AGING

22 months
50% new French and American Oak

ALCOHOL

14.7%

RELEASE DATE

March 2008

