



2006 Fidelitas Cabernet Sauvignon

Champoux Vineyards

Horse Heaven Hills

WINEMAKER'S NOTES

Yet again our 2006 Champoux Vineyard Cabernet Sauvignon from the Horse Heaven Hills carries on the tradition of the apparent detail started in the vineyard and the craftsmanship that is demonstrated in the winemaking resulting in concentrated dark fruit. With no questions asked, winemaking starts in the vineyard.

VINTAGE

A perfect combination of warm summer months, cool autumn temperatures, and a mild winter yield quality grapes rich in flavor. The moderate winter temperatures allowed grapes the extra hang time needed to develop vibrant aromatic and crisp acids in the white wines. Concentrated flavors due to smaller berry sizes and cluster weights continued to set 2006 apart as a standout quality vintage for yet another year.

VINEYARD

The grapes for this wine were harvested from one of the finest vineyards in Washington State—Champoux Vineyard. This 175-acre vineyard located near the Columbia River is home to some of the most well-established vines in the state. It is known and respected for numerous varieties, particularly the top-quality Cabernet Sauvignon grapes it produces.

FERMENTATION AND AGING

All the fruit for this blend was hand picked and sorted in the vineyard. Upon arrival at the winery, the fruit was destemmed and crushed directly to a small fermentation tank where the wines were punched down three times daily. Average primary fermentation was seven days in length. Upon completion of fermentation, the wines were gently pressed off and were put into barrels immediately. Once fermentation was complete in barrel, the wine was put through malolactic fermentation immediately. While aging in oak barrels, the wines were racked quarterly to naturally clarify the wine.

VARIETAL COMPOSITION

100% Cabernet Sauvignon

OAK AGING

22 months

50% New French and American Oak

ALCOHOL

14.8%

RELEASE DATE

May 2009

