



2007 Fidelitas Champoux Vineyard Cabernet Sauvignon

horse heaven hills

TASTING NOTES

The Champoux Vineyard Cabernet Sauvignon is the product of a wonderful partnership between grower and winemaker. The nose on this 2007 vintage offers a bouquet of blueberry, vanilla and black pepper followed by layers of blackberry, caramel, flint and green bell pepper on the palate. Plush tannins are present within the deep, concentrated mouthfeel and polished finish. Drink now through 2018.

VARIETAL COMPOSITION

100% Cabernet Sauvignon

VINEYARD

Champoux Vineyard sits high in the Horse Heaven Hills region, about five miles above the Columbia River. The vineyard was first planted in 1972 and is known for producing some of the greatest old vine cabernet sauvignon in Washington State. Paul and Judy Champoux came here in 1986, expanding the size to about 180 acres. While there are eleven varieties planted within Champoux Vineyard, nearly half of the acreage is dedicated to cabernet sauvignon. Champoux Vineyard wines are known for having a “masculine” quality, providing bold fruit and well structured tannins.

VINTAGE

The 2007 vintage provided normal spring temperatures and bud break started around mid-April. In May, a brief burst of heat led to a smaller canopy, that allowed more light to filter through and contribute to great flavor development. Yields were slightly smaller than expected and harvest lasted only six weeks. However, the overall harvest temperatures were ideal and led to smaller berries with concentrated flavors.

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 2007 vintage of Champoux Vineyard Cabernet Sauvignon has been aged in 50% new oak (French and American) for 24 months.

PAIRINGS

The Champoux Vineyard Cabernet Sauvignon, is a big, bold cabernet with concentrated dark fruit and present tannins. The intensity of any dish must be strong enough to match the intensity of this wine. Try rib-eye steaks with gorgonzola, rosemary rack of lamb or pork loin with blueberry sauce. The plummy flavors help to bridge to a variety of dishes, making this wine a match to dishes like a smoky chili or some bittersweet chocolate desserts.

RELEASE DATE

May 2010, 355 cases

ALCOHOL

14.9% alcohol by volume

